



REDHILL PINOTAGE

Style of Wine

Full bodied, wood matured Pinotage from a dedicated vineyard site

Heritage

The first red wine Frans Malan, founder of Simonsig Estate, released in 1970 was a Pinotage. In the early seventies he was a pioneer in using new small French oak barriques for his Pinotage. Today, the Redhill Pinotage is made from a vineyard grown on the famous red hills of Simonsig Estate. The red soils originate from decomposed, weathered shale. It is regarded as the best soil for growing premium red wine, because of its excellent moisture retention capacity and good drainage.

Wood Maturation

15 months oaking, 96% French Oak, 4% American White Oak. 95.5% 1st fill, 4.5% 3rd fill.

Vintage Description

The winter of 2013 was wet and cold. The cooler conditions extended into the early part of summer, but December was the hottest in 47 years of recorded history in Stellenbosch. The dry conditions of the summer changed on 9 and 10 February when we had a downpour of 44mm. On Friday 8 March 2013 there were more showers but the conditions dried rather quickly due to high temperatures and a howling south Easter. Our initial fears of some dilution in the late season reds soon disappeared when the reds completed fermentation. The 2013 vintage delivered wines with beautiful dark colours, soft and mature tannins with delicious ripe concentrated fruit flavours.

Vinification

Crushing and destemming to a combination of two open-top fermenters and roto tanks. Fermentation temperature peaked at 29°C. Pressed after 7 – 8 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred in tank. The wine received 6 rackings before bottling.

Wine Description

The wine displays a dense opaque colour. The lavish flavours of ripe plums and maraschino cherries embroider the palate. Spicy layers of cedar oak polish the tannins, giving the wine an elegant longevity.

Cellaring Potential

The gentle tannins provide the structure to age further for six to eight years after vintage.

Serving Suggestions

Cape Malay bobotie, seared tuna, slow roasted belly of pork, oven roasted rack of lamb, crispy duck salad with hazel praline.



A W A R D S

- 2013: 2017 Platter's Guide 4½ stars
2016 NWC/Top 100 SA Wines: Winner
2016 National Wine Challenge: Double Platinum
2015 Veritas: Gold Medal
2016 Wine Enthusiast: 92 points
- 2012: 2016 Wine Enthusiast: 90 points
2016 Platter's Guide: 4½ stars
2016 Concours Mondial de Bruxelles: Silver
2015 Top 100 SA wines: Winner
Veritas: Double Gold Medal
2015 Tim Atkins Report: 91 Points
2014 Absa Top 10 Pinotage: Winner

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Vintage
2013

Region
Stellenbosch

Grapes
Pinotage 100%

Analysis
Alcohol: 14.4%
Residual Sugar: 2.6 g/l
Total Acidity: 5.1 g/l
pH: 3.7

