



P I N O T A G E

Style of Wine

Soft fruity unwooded varietal wine.

Heritage

The first red wine released by Simonsig in 1970 was a Pinotage. Pinotage is a crossing of Pinot Noir and Cinsaut made by Professor A.I. Perold in 1924. This Pinotage is unwooded and the aim is to accentuate the raspberry fruitiness of the Pinotage grape unobscured by the wood. Our best Pinotage is grown on weathered shale soils which makes deliciously perfumed Pinotage.

Vintage Description

The growing season was cool, resulting in a later than normal start. Rainfall during Spring and early Summer was sufficient and spread out over the four months from September to end December. The vineyards looked fresh and in perfect condition right throughout the vintage. The cooler weather earlier on also had an effect on berry size and the smaller berries are always welcomed by winemakers. The Pinotage bunches were very compact with a large number of small berries and noticeably small pips. The wines show deep colour and sweet black berry fruit with silky smooth tannins with more elegance and finesse than 2007.

Wine Description

Dark Persian Red. Youthful sweet notes of raspberry and red berries. The silky smooth tannins carries the magical flavours of this unpretentious grape, saturating your palate with red berry fruit flavours and a touch of spice.

Winemaking

Grapes were handpicked at 24 to 26° Balling and destalked before crushing. Two days of cold soak before inoculating with a selected South African yeast culture. A short but very active fermentation follows in a combination of Vinimatics (Rototanks) and open fermenters. After a total of 5 days on the skins a gentle pressing yields a highly fruity wine.

Cellaring Potential

Enjoy this wine 4 to 8 years after vintage date. It can, however, last much longer and your patience will be richly rewarded.

Serving Suggestions

Seared tuna, savoury Indian cuisine, Cuban cuisine, game dishes such as ostrich steak, springbok or kudu casseroles.



A W A R D S

2006	(Woolworths) 2009 Veritas: Silver Medal
2005	2009 Platter's Guide: 3 stars
2003	Veritas 2006: Silver Medal
	2006 International Wine Challenge: Seal of Approval
	International Wine and Spirit Competition 2006: Bronze
2002	USA Wine Spectator 2004: 87 points
2001	Wine of the Month Club Winner 2005
1999	Intervin International Award 2002: Gold Medal
1997	SAA Winelist Business Class
1995	Veritas Double Gold in 1999
1998	International Wine Competition, Switzerland: Silver
	Wine Spectator: 89 points

SIMONSIG WINE ESTATE, STELLENBOSCH

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W W W . S I M O N S I G . C O . Z A

Vintage

2008

Region

Stellenbosch

Grapes

Pinotage 100%

Analysis

Alcohol: 14.51% vol

Residual Sugar: 3.19 g/l

Total Acidity: 5.29 g/l

pH: 3.55

