



Pinotage 2015

Style of Wine: Lightly wooded, soft and fruity

Background:

The first red wine released by Simonsig in 1970 was a Pinotage, a cross of Pinot Noir and Cinsaut first developed by Professor A.I. Perold in 1925. The aim of this unwooded Pinotage is to accentuate the raspberry fruitiness of the Pinotage grape. Our best Pinotage is grown on weathered shale soils which makes deliciously perfumed Pinotage.

Vintage Description:

The 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage

Wine Description:

The vivacious Pinotage with its rhubarb red colour showcases vibrant sweet cherry and strawberry compote on the nose. The palate further displays depth of fruit with layers of cherry and plum, followed by a light dust of cinnamon. Good concentration and structure is exquisitely finished with juicy, polished tannins.

Cellaring Potential:

Enjoy this wine four to eight years from vintage date. As this varietal has good ageing potential, this wine can last much longer and will reward your patience richly.

Serving Suggestions:

Enjoy with hearty pastas and sundried tomato stew. Alternatively, South African dishes that would benefit from this wine include game dishes such as ostrich steak, springbok or kudu casseroles, and of course a traditional South African Braai.

Analysis:

Alcohol:	14.32% by volume
Residual Sugar:	2.3g/l
Total Acidity:	4.8 g/l
pH:	3.81