



PINOTAGE 2016

Wine of Origin Stellenbosch

Style of Wine: Lightly wooded, soft and fruity.

Grape varieties: 100% Pinotage

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 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:

It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to very healthy grapes. Most other regions, especially the Swartland produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Pinotage grapes delivered good concentration of colour and fruit.

Wine Description:

This vivid Pinotage with a bright persian red colour displays aromas of red cherries and blueberry compote on the nose - an explosion of fruit and perfume. The palate further unveils depth of fruit with layers of ripe strawberry and plum. This wine is concentrated, yet fresh and elegant with delicate tannins.

Wood Maturation:

Top quality French oak staves were used on 36% of this blend.

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:	14.9% by volume
Residual Sugar:	2.6 g/l
Total Acidity:	5.1 g/l
pH:	3.58