



# SIMONSIG

STELLENBOSCH



## FRANS MALAN

### Style of Wine

Cape style blend

### Heritage

In 1991 we experimented with a Pinotage Cabernet blend for the Cape Independent Winemakers Guild, to show the public a new approach in winemaking. At that time it was in vogue to talk about what a typical South African blend is. After the success of the 1991 vintage we decided to make this blend as a limited release to the larger public. The wine was named after Frans Malan, the founder of Simonsig and the patriarch of the Malan family. The 9 vintages to date have built up an enviable track record with 4 Veritas Double Gold and 5 Gold Medals.

### Vintage Description

The very cold conditions ensured that the vines had a good rest period and bud break was very even and this augured well for a good fruitful vintage. The climatic conditions in November 2002 were ideal for bunch initiation in the buds which would bear the 2003 crop. Mild conditions with low rainfall formed buds with high fruitfulness. Pinotage delivered dark coloured wines with high levels of ripeness. Outstanding quality Merlots were produced in 2003 which resulted in high concentrated wines with deep fruit. Our Cabernet Sauvignon planting program over the last few years made a positive impact on the quality of Cabernet Sauvignon this vintage. The quality coming from these young healthy vines is exciting and it is showing a lot of promise for the future. The Frans Malan Reserve truly reflects the outstanding qualities of these three cultivars.

### Wood Maturation

16 months. 69% American White Oak, 31% French Oak, New wood 80%, 2nd fill 20%.

### Wine Description

Intensely deep Persian colour. Explosion of sweet plum flavours intertwine with delicious black berry fruit and a touch of new leather and elegant violet flavours. The outstanding contribution of these 3 cultivars is well refined with integrated spicy vanilla oak flavours. The Frans Malan Reserve will take you on an unforgettable journey to show you what a Cape Style blend is all about.

### Cellaring Potential

Will reach peak maturity in 5 to 8 years from vintage.

### Serving Suggestions

Oxtail hot pot, Ostrich steaks, Venison and Rump steak.



### A W A R D S

- 2000 Juliet Cullinan Masters Award: Cape Blends: First: Silver Medal,  
Veritas 2003: Double Gold  
USA Wine Spectator – 2004: 90 points  
International Wine and Spirit Competition 2004: Silver
- 2001 Wine of the Month Club winner: Non Bordeaux Style Wine  
Fairbairn Capital Trophy Wine Show 2003: Silver Medal  
Michelangelo Wine Awards 2003: Silver Medal  
Veritas 2003: Double Gold  
Winner: Wine-of-the-Month Club 2004, Red Blends, Not Bordeaux Style  
Winner: Wine-of-the-Month Club 2005  
International Wine and Spirit Competition 2005: Gold
- 2002 Veritas 2004: Silver Medal  
Veritas 2005: Gold Medal

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### Vintage

2003

### Region

Stellenbosch

### Grapes

Pinotage 45 %

Cabernet Sauvignon 45 %

Merlot 10%

### Analysis

Alcohol: 14 % vol

Residual Sugar: 2.6 g/l

Total Acidity: 5.8 g/l

pH: 3.4

