



SIMONSIG

STELLENBOSCH



FRANS MALAN RESERVE

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.

Vintage Description

The 2004 vintage will be remembered for its slow ripening conditions. Many weeks had one or two days when no harvesting occurred, leading to ideal working space in the cellar. The reds benefit from this having a few extra days on the skins. The 2003 winter rainfall was less than normal but it was characterised by very cold spells and the most snow on the mountains in years. The cold winter helps to get even budbreak in spring. Due to good weather conditions berry set was very good leading to very compact bunches in some varieties, especially Pinotage. The cool summer resulted in smaller berries and the cool nights were conducive to very intense colour in the red wines. The long hanging time in the vineyard ensured phenolic maturity coinciding with sugar ripeness resulting to fruitier wines with soft tannins.

Wine Description

Enchanting plum flavours of the Pinotage is uplifted by the supple blackberry fruit of the Cabernet Sauvignon. The velvety Merlot unites with the Cabernet creating firm dry tannins ensuring a long promising finish. The spicy oak vanilla of the wood influence seeps through adding complexity to this elegant yet bold Cape Blend.

Wood Maturation

16 months 58% American White Oak, 42% French Oak, New wood 83%, 2nd fill 17%

Cellaring Potential

Will reach peak maturity 5 to 8 years from vintage

Serving Suggestions

Duck, steak, lamb and roasts



A W A R D S

- 2003 2005 Veritas: Double Gold Medal
International Wine and Spirit Competition 2006: Silver: Best in Class
2006 International Wine Challenge: Seal of Approval
Winemakers Choice Awards 2006: Diamond Award
Won 4 of 5 stars on the Wine Magazine Selection in Germany
- 2004 Wine of the Month Club Winner Sept 2006: Non Bordeaux Blend
2006 Veritas: Silver medal
International Wine and Spirit Competition 2007: Gold Best in Class
2007 Veritas: Gold medal
- 2005 2007 Veritas: Gold medal

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Vintage

2004

Region

Stellenbosch

Grapes

Pinotage 65%
Cabernet Sauvignon 31%
Merlot 4%

Analysis

Alcohol: 14.7% vol
Residual Sugar: 2.7g/l
Total Acidity: 5.9 g/l
pH: 3.4

