



FRANS MALAN RESERVE

Style of Wine
Cape Style blend

Heritage

In 1991 we experimented with a Pinotage Cabernet blend for the Cape 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 15 vintages to date have built up an enviable track record with 4 Veritas Double Gold and 10 Gold Medals.

Vintage Description

The early growing season was characterised by cool conditions and good rainfall during September, October and November although December was dry. In January the vineyards looked fantastic and held a lot of promise for a superb vintage. The weather pattern changed drastically in mid January when a heat wave caused hot to extremely hot days. This had a significant influence on the tempo of ripening, the size and quality of the vintage. After welcoming rain in February the nights were cool with south westerly winds and temperatures were cool to normal during the day. The February and March rainfall was higher than average and it had a noticeable effect on the late ripening varieties such as Cabernet Sauvignon. The slow increase in sugar levels was ideal for optimal phenolic ripeness as hang time was stretch to the limit.

Vinification

Two days of cold soak is followed by yeast inoculation. A combination of automated and aerated pump overs are used for optimum colour and fruit extraction. Time spent on skins varied from 6 days on the Pinotage to 15 days for the Merlot and 21 days for the Cabernet Sauvignon. Fermentation temperature peaked at 28°C. Gentle pressing assured optimum tannin extraction. Malolactic fermentation occurred in barrel and tank.

Wine Description

Deep Persian Carpet Red. The sweet mulberry Pinotage notes, Cabernet pencil shavings and Merlot black berries are hand stitched together creating a complex yet elegant tapestry. Refined tannins unite with well-balanced oak thus complementing the characteristics of these three individual varietals, creating this acclaimed Cape Blend.

Wood Maturation

14 months 58% American White Oak, 42% French Oak, 51% 1st fill, 49% 2nd fill

Cellaring Potential

Will reach peak maturity 5 to 8 years from vintage

Serving Suggestions

Duck, steak, lamb and roasts



AWARDS

- 2008 2011 Veritas: Gold Medal
- 2007 2011 Platter's Guide: 4 stars
- : Veritas 2009: Silver Medal
- 2006 2010 Platters: 4 stars
- Veritas 2009: Silver Medal
- Veritas 2008: Silver Medal
- 2005 Top 100 SA Wines Competition 2011: Winner
- Veritas 2008: Gold Medal
- International Wine and Spirit Competition 2008: Gold Best in Class
- Winemakers Choice International Awards 2008: Diamond Award
- Wine Magazine 4 stars – June 2008 edition
- 2007 Veritas: Gold Medal

SIMONSIG WINE ESTATE, STELLENBOSCH

Vintage
2007

Region
Stellenbosch

Grapes
Pinotage 64% , Cabernet Sauvignon
31%, Merlot 5%

Analysis
Alcohol: 14.7% vol
Residual Sugar: 2 g/l
Total Acidity: 5.8 g/l
pH: 3.5

