



FRANS MALAN

Style of Wine

Dry Red 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 constitutes a typical South African blend. 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 late patriarch of the Malan family.

Vintage Description

The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature including pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantity it most definitely was one of quality and concentrated fruit. Pinotage was one of the cultivars affected by these conditions. Our two top vineyards yielded between 30 and 67% less grapes than the previous year, with crops between 3 and 4 tons per hectare. The silver lining is the excellent quality Pinotage that was made – big with voluptuous fullness on the palate. The Cabernet Sauvignon was picked on the 22nd of March followed by the Merlot on the 23rd. Given the quality of the Pinotage, Cabernet Sauvignon and Merlot, we are satisfied that the full potential of the vintage was captured.

Wood Maturation

Oaking for 17 months: 65% American White Oak, 35% French Oak. New Wood 92%, 3rd fill 8%.

Wine Description

Deep Persian Carpet Red with rich layers of plum, blackcurrant and fynbos supported by a thread of cinnamon spice. Our delicate use of wood forms a platform of delicious chocolate and mocha flavours with soft and supple tannins. The unique collaboration of these three varieties embraces various fruit components to represent a well-made Cape Style blend.

Cellaring Potential

Will reach peak maturity 5 to 8 years from vintage. Due to the elegance and fruit intensity it is also delicious to drink now.

Serving Suggestions

Egyptian dukka crusted beef fillet medallions, slow roasted belly of pork, springbok espetada, roasted duck and plainly cooked ostrich steak.



AWARDS

- Frans Malan 2010: 2013 Veritas: Double Gold Medal
2013 International Wine & Spirits Competition:
Silver Outstanding Medal
- Frans Malan 2009: Veritas 2012: Silver Medal
2013 John Platter Wine Guide: 4 stars
- Frans Malan 2008 : 2012 John Platter Wine Guide: 4 stars
2011 Veritas: Gold Medal
- Frans Malan 2007 : 2011 Platter's Guide: 4 stars
Veritas 2009: Silver Medal
- Frans Malan 2006 : The International Wine Review: Feb 2012: 91 Rating
2010 Platters: 4 stars
Veritas 2009: Silver Medal
Veritas 2008: Silver Medal

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Vintage

2010

Region

Stellenbosch

Grapes

Pinotage 75 % , Cabernet Sauvignon
19 % , Merlot 6 %

Analysis

Alcohol: 14.56 % vol
Residual Sugar: 2.31 g/l
Total Acidity: 5.8 g/l
pH: 3.48

