



## MERINDOL SYRAH

### Style of Wine

Premium quality oak matured Syrah from a selected single vineyard site.

### Heritage

Over the past decade Simonsig has replanted Shiraz vineyards with the best Shiraz clones available. Each vineyard was planted on a specially selected site to optimise quality. This has led to a dramatic improvement in quality. In the 2002 vintage the grapes came from a lighter sandy loam soil which caused mild moisture stress during the final ripening stage. Extremely low yield of 3,7 tons per hectare added to the concentration of fruit. The Merindol name is taken from the Malan Coat of Arms.

### Vintage Description

The 2002 vintage proved very challenging in the vineyard due to late rains which caused high incidence of downy mildew. Crop losses were severe as can be seen in the low yield of this vineyard. On the bright side; it made the wines extremely concentrated. Warm weather in February and March allowed the Shiraz to ripen completely under ideal conditions. Shiraz was the stand out variety of the 2002 harvest.

### Wine Description

Deep inky black centred colour. Concentrated Syrah aromas of crushed peppercorns, dried proteas and fynbos combine with perfumed black berries on the nose. The layers of flavour are supported by an exotic vanilla oak spiciness. Full bodied with rich, ripe tannin structure provides good grip and a food friendly dry finish. A powerful wine from an outstanding vintage which will reward your patience if it is cellared until 2007 to 2009.

### Wood Maturation

17 months. French Oak 88%, American White Oak 12%. New wood: 100%

### Cellaring Potential

8 to 10 years

### Serving Suggestions

Delicious with Chalmar rump, espetadas and a great pair with seared tuna layered with coarse pink peppercorn.



### A W A R D S

2001	Best Shiraz in Wine Magazine's TOPS at Spar Shiraz Challenge 2004 Veritas 2003: Double Gold Swiss International Air Lines Wine Awards 2004: Silver Medal Michelangelo Wine Awards 2003: Double Gold
2000	Veritas 2002: Double Gold
1999	Michelangelo Wine Awards 2001: Gold Veritas 2001: Gold Medal
1998	International Wine Challenge 2003: Silver Medal Wine of the Month Club winner: 2001 Michelangelo Wine Awards 2000: Gold Veritas 2000: Gold Medal
1997	Diners Club Award Top 10

**Vintage**  
2002

**Region**  
Stellenbosch

**Grapes**  
Syrah (syn. Shiraz) 100%

**Analysis**  
Alcohol: 15.3 %  
Residual Sugar: 3.4 g/l  
Total Acidity: 5.3 g/l  
pH: 3.8

