



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 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. Thorough selection in the vineyards was necessary to bring in only perfectly healthy grapes.

Wine Description

Vibrant colours of Persian carpet red, an explosion of aromatics, black berry, white pepper and vanilla spice. Elegant fynbos intertwined with succulent berry flavours. Balanced oak spice lingers on the palate while the silky smooth texture of the integrated tannins insures a polished finish.

Wood Maturation

18 months. 100% New French Oak Barriques, 100% 1st fill: Td Mercurey, Dargaud & Jaegle, Billon, Vicard Prestige, Francois Frere

Cellaring Potential

8 to 10 years

Serving Suggestions

Delicious with venison, ostrich fillet and seared yellow fin tuna.



A W A R D S

2006	2009 Veritas: Silver Medal
2007	2009 Veritas: Silver Medal
2006	2008 Veritas: Silver Medal
2005	Veritas 2007: Silver Medal
	2008 Platter's Guide: 4½ stars
	2008 Michelangelo International Wine Awards: Gold Medal
	Syrah du Monde 2009: Silver Medal
2004	International Wine and Spirit Competition 2006: Silver
	Veritas 2006: Gold Medal
	Swiss International Air Lines Wine Awards 2008: Gold Medal
	International Wine and Spirit Competition 2008: Gold Best in Class

Vintage

2007

Region

Stellenbosch

Grapes

Syrah (syn. Shiraz) 100%

Analysis

Alcohol: 13.8 %

Residual Sugar: 2.1 g/l

Total Acidity: 5.2 g/l

pH: 3.6

