



## MERINDOL SYRAH

### Style of Wine

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

### Heritage

The name Merindol is taken from the Malan Coat of Arms and is the French village where the Malans originated. Over the past fifteen years 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. The Merindol vineyard is planted on a deep red Hutton soil of weathered granite origin. These are the most sought after soils for growing premium red wine. The high clay percentage has a high water retention capacity and this sustains the vines during the dry summer months. The vineyard was planted in 1996 with a French Shiraz clone SH 99 and it yielded 9.5 tons per hectare after green harvesting was done at veraison.

### Wood Maturation

19 months. 100% New French Oak Barriques

### Vintage Description

The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature, 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. Ripening progressed very evenly in the Shiraz vineyards and the vines were looking fresh until the typical February heat wave that came at the end of the month and the first week of March. The sugar levels jumped to 25-26°B and it was a mad rush to pick as quickly as possible. The wines show great ripeness and concentration of fruit, with excellent structure. Another superb Shiraz vintage, but with significantly less volume.

### Vinification

Picked at 26°B on the 16th March 2010. Grapes were crushed, destemmed and cold soaked for two days prior to inoculation. 70l/Ton of juice were drawn off at crushing to enhance concentration. Fermentation peaked at 28,5°B. With regular and controlled pump-overs sufficient colour and tannin extraction was achieved. The wine underwent 26 days of extended maceration before pressing. Malolactic fermentation took place in new French oak barrels.

### Wine Description

Rich velvet red tapestry of black cherries and dark berries woven together with a fine seem of tobacco. Rich flavours of herbs and oak spices highlight the fruit profile. A framework of masculine tannins secures the tantalising sensation of this array of rich fruits.

### Cellaring Potential

8 to 10 years

### Serving Suggestions

Delicious with pan-fried kudu, ostrich steak, roasted springbok haunch, stuffed quail and roast duck



### A W A R D S

Merindol Syrah 2010	2016 Syrah-du-Mondé: Silver Medal 2013 Veritas Awards - Gold Medal 2013 International Wine & Spirits Competition - Gold Medal 20th Concours Mondial de Bruxelles - Silver Medal Syrah-du-Mondé 2013 - Silver Medal 2013 Top 100 SA Wines 2013 John Platter Wine Guide - 5 stars 2012 Veritas Awards - Gold Medal
Merindol Syrah 2008	2012 John Platter Wine Guide: 4½ stars
Merindol Syrah 2008	2011 Veritas: Silver Medal

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**Vintage**  
2010

**Region**  
Stellenbosch

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

**Analysis**  
Alcohol: 14.84 %  
Residual Sugar: 3.9 g/l  
Total Acidity: 5.7 g/l  
pH: 3.77

