



## REDHILL PINOTAGE 2016

### Wine of Origin Stellenbosch

**Style of Wine:** Full bodied, wood matured Pinotage from a specific vineyard site.

**Grape varieties:** 100% Pinotage

### Background:

The first red wine Frans Malan, founder of Simonsig Wine Estate, released in 1970 was a Pinotage. In the early seventies he was a pioneer in using new small French oak barriques for his Pinotage. Today, the Redhill Pinotage is made from a vineyard grown on the famous Redhills of Simonsig Estate. The red soil originates from decomposed weathered shale and is regarded to be the best soil for growing premium red wine. This is due to the excellent moisture retention capacity and good drainage.

### Vintage Description:

It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to very healthy grapes. Most other regions especially the Swartland produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Cabernet Sauvignon, Pinotage and Shiraz grapes delivered good concentration of colour and fruit.

### Vinification:

Crushing and destemming to two open top fermenters. Fermentation temperature peaked at 28°C. Pressed after 6 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred in tank. Wine received 4 rackings before bottling.

### Wine Description:

The wine displays an inky black centre with a bright rim. Attractive black berry and bramble flavours with a tobacco, spice twist. Vivacious layers of dark fruit and cedar oak paints the palate. This beautifully crafted Pinotage with its full body and lush textures, represents a multifaceted wine. The tight knitted tannins express the lingering notes of supple fruit.

### Wood Maturation:

15 months oakling. 79% French Oak, 21% American White Oak. 80% New Oak 20% Second Fill.

### Cellaring Potential:

The gentle tannins provide the structure to age further for 6 to 8 years after vintage.

### Serving Suggestions:

Pairs well with Cape Malay bobotie, seared tuna, slow roasted belly of pork, oven roasted rack of lamb or crispy duck salad with hazel praline.

### Analysis:

Alcohol:	15.1% by volume
Residual Sugar:	3.1 g/l
Total Acidity:	6.0 g/l
pH:	3.55