



## REDHILL PINOTAGE

### Style of Wine

Full Bodied wood matured varietal wine.

### Heritage

The first red wine released by Simonsig in 1970 was a Pinotage. The Redhill Pinotage is a selection of our best New Oak matured Pinotage which come from the famous Redhills of the Simonsig Estate. The red soils originate from decomposed shale and granite and is considered to be the best soils for growing red wine. This is due to its good drainage and good moisture retention capacity.

### Vintage Description

The 2004 vintage was exceptional for a number of reasons. Firstly it will be remembered for the slow even ripening conditions. The harvest was 14% smaller than 2003 which was slightly bigger than the average. Budbreak was even after the cold winter. Flowering takes place in late October and November and due to good weather conditions berry set was very good leading to very compact bunches in some varieties, especially Pinotage. These compact bunches with noticeable small berries resulted into pitch black densely coloured wines with outstanding fruit and softer tannins than usual. Exceptional vintage for Pinotage.

### Wood Maturation

17 months. 96% French Oak, 4% American White Oak, New Wood 96%, 4th fill 4%.

### Wine Description

Dense opaque colour with a distinctive ruby rim. The nose invites you to a playground filled with black and raspberry fruit. The wood component plays hide and seek leaving a mouth sensation filled with tantalising vanilla spice. Awesome depth and length of concentrated Pinotage urge you to enter this playground of unforgettable aromas.

### Cellaring Potential

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

### Serving Suggestions

Rare roast beef and ostrich stew. A perfect combination for venison.



### AWARDS

- 2007 2011 Top 100 SA Wines: Winner
- 2010 Platter's Guide: 4½ stars
- 2009 IWSC: Silver
- 2009 Veritas: Gold
- 2009 Wine Magazine: 4½ stars

**Vintage**  
2004

**Region**  
Stellenbosch

**Grapes**  
Pinotage 100 %

**Analysis**  
Alcohol: 15.01 % vol  
Residual Sugar: 2.7 g/l  
Total Acidity: 6.3 g/l  
pH: 3.48



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