

SIMONSIG

Stellenbesch

RANS MALAN

IN ATRICA

Cape Blend

2015 simonsig frans malan reserve

WINE DATA Producer

Simonsig Estate

<u>Region</u> Stellenbosch

Country South Africa

<u>Wine Composition</u> 67% Pinotage, 29% Cabernet Sauvignon, 4% Merlot <u>Alcohol</u> 14.4 % <u>Residual Sugar</u> 2.5 G/L <u>pH</u> 3.5

A | DESCRIPTION

In 1991, Simonsig experimented with a Pinotage/Cabernet blend for the Cape Independent Winemakers Guild, to show the public a new approach in winemaking. The experiment was so successful, that it was decided to make this unique blend a yearly limited release wine. The 2015 vintage was aged for 15 months in 90% French oak and 10% American White oak. 1% new wood, 80% second fill, 12% third fill, 7% older wood. Frans Malan will reach peak maturity between five and eight years from vintage.

WINEMAKER NOTES

Named after the founder of Simonsig Estate, this special Cape-style blend shows an intensely deep "Persian carpet" red color, with rich layers of plum and blackcurrant, supported by a thread of cinnamon spice. The delicate use of wood forms a platform of perfume, plums and cranberries. Decadent flavors of moist fruit cake infuse the palate, with subtle nuances of cinnamon spice and fynbos (a woodland shrub native to the Western Cape of South Africa). It has soft and subtle tannins, with a dry finish.

SERVING HINTS

Frans Malan Reserve is a great accompaniment to roasted duck, pork belly and game meats.

