

# 2016 SIMONSIG FRANS MALAN RESERVE



## WINE DATA

### Producer

Simonsig Estate

### Region

Stellenbosch

### Country

South Africa

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### Wine Composition

70% Pinotage, 23%  
Cabernet Sauvignon, 7%  
Merlot

### Alcohol

14.7 %

### Residual Sugar

2.91 G/L

### pH

3.61

## DESCRIPTION

It was a challenging, early, and very dry harvest. However, the dry conditions led to very healthy grapes. The Cabernet Sauvignon, Pinotage and Merlot grapes delivered good concentration of color and fruit.

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 2016 vintage was aged for 15 months in 80% French oak and 20% American White oak. 48% new wood, and 52% second fill. Frans Malan Reserve can be enjoyed now, and it will reach peak maturity between five and eight years from the vintage.

## WINEMAKER NOTES

Named after the founder of Simonsig Estate, this special Cape-style blend shows a ruby red color, with aromas of luscious fruit. On the palate, layers of red cherries and dark ripe plums lead to spicy notes of cherry, tobacco and licorice. It is an elegantly-balanced wine with supple tannins.

## SERVING HINTS

Frans Malan Reserve is a great accompaniment to beef fillet medallions, slow-roasted pork belly, roasted duck, and game meats.