



WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

100% Pinotage

Alcohol

14.9 %

Total Acidity

5.1 G/L

Residual Sugar

2.6 G/L

pH

3.58

DESCRIPTION

This vivacious Pinotage with its bright red color showcases perfumed aromas of red cherries and blueberry compote. The palate further unveils depth of fruit with layers of ripe strawberry and plum. This wine is concentrated, yet fresh and elegant with delicate tannins.

WINEMAKER NOTES

2016 was a challenging, early and very dry harvest. However, the dry conditions led to very healthy grapes. The Pinotage grapes delivered good concentration of color and fruit. Our best Pinotage is grown on weathered shale soils which make for a very perfumed wine. Top-quality French Oak staves were used on 36% of this blend. This varietal has good aging potential. Even though it can last much longer, you will optimally enjoy this wine for up to 8 years from the vintage date.

INTERESTING FACT

The first red wine released by Simonsig in 1970 was a Pinotage – a “Viticulural cross” of Pinot Noir and Cinsault, created in 1924 in Stellenbosch. The aim of this Pinotage is to accentuate the raspberry fruitiness of the Pinotage grape.

SERVING HINTS

Enjoy with hearty pasta dishes, sundried tomato stew and game dishes.