



2017 SIMONSIG PINOTAGE

WINE DATA

Producer
Simonsig Estate

Region
Stellenbosch

Country
South Africa

Wine Composition

100% Pinotage

Alcohol
14.51 %

Total Acidity
5.0 G/L

Residual Sugar
2.4 G/L

pH
3.68

Bottling Date
November 18, 2018

Harvest Date(s)
February 16, 2017 –
February 21, 2017

DESCRIPTION

This vivacious Pinotage has a dark crimson color. Primary fruit such as red cherry, plum and raspberry form the foundation for this South African variety. A shy sweetness compliments the fruit. Tannins are well-integrated with a finishing touch of subtle oak nuances.

WINEMAKER NOTES

The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The Cape's drought conditions, and dry, warm weather, produced grapes with small berries, great fruit intensity, and big concentration. 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. This Pinotage is very lightly-wooded to ensure the perfumed fruitiness remains the focus of this wine. This varietal has good aging potential. Even though it can last much longer, you will optimally enjoy this wine four to eight years from vintage date.

INTERESTING FACT

The first red wine released by Simonsig in 1970 was a Pinotage - a "vicultural cross" of Pinot Noir and Cinsaut, created in 1924 at Stellenbosch University. The aim of this Pinotage is to accentuate the ripe plum and raspberry fruitiness of the Pinotage grape.

SERVING HINTS

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