

2010 SIMONSIG MERINDOL SYRAH



WINE DATA

Producer
Simonsig Estate

Region
Stellenbosch

Country
South Africa

Wine Composition

100% Syrah

Alcohol
14.84%

Total Acidity
5.7 G/L

Residual Sugar
3.9 G/L

pH
3.77

DESCRIPTION

Over the past decade, Simonsig has replanted Syrah vineyards with the best new virus-treated Syrah clones available. This has led to a dramatic improvement in the quality of the grapes. The vineyards were planted on specially selected sites where Syrah would achieve optimum quality. The soil is deep, red, decomposed granite, which has an excellent water retention capacity facilitating deep root systems to extract minerals and nutrients. The vineyards were planted in 1996 with French Syrah clones. The 2010 was the smallest in many years. Though not of quantity, it was one of quality and concentrated fruit. Grapes were crushed, destemmed and cold soaked for 2 days prior to inoculation. With regular and controlled pump-overs, sufficient color and tannin extraction were created. There were 26 days of extended maceration before pressing. The wine was put into 100% new French oak barrels to finish malolactic fermentation.

WINEMAKER NOTES

Simonsig's much-honored Merindol Syrah (a name taken from the Malan Family Coat of Arms) is a premium quality, oak-matured Syrah from a selected single vineyard site. It is a rich velvety red tapestry of black cherries and dark berries woven together with a fine seam of tobacco. Rich flavors of herbs and oak spices highlight the fruit profile. A framework of masculine tannins secures the sensation of this array of rich fruits.

SERVING HINTS

A wonderful wine for flavor-filled meals featuring meats or game.