

2012 SIMONSIG MERINDOL SYRAH



WINE DATA

Producer
Simonsig Estate

Region
Stellenbosch

Country
South Africa

Wine Composition

100% Syrah

Alcohol
14.5%

Total Acidity
5.4 G/L

Residual Sugar
2.8 G/L
pH
3.54

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. 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 27 days of extended maceration before pressing. The wine was put into 100% new French oak barriques for 19 months 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 wine, with decadent layers of black forest chocolate cake topped with black cherries. It has a masculine perfume with a white pepper and cinnamon twist. Tailored tannins capture the aromas of black fruit with hints of liquorice.

SERVING HINTS

Simonsig Merindol Syrah 2012 can be cellared for 8-10 years.

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