

2018 SIMONSIG MERINDOL SYRAH

WINE DATA

Producer
Simonsig

Region
Stellenbosch

Country
South Africa

Wine Composition

100% Syrah

Alcohol
13.75%

Total Acidity
5.9 G/L

Residual Sugar
2.7 G/L

pH
3.5

DESCRIPTION

This single-vineyard Syrah offers a crimson-red color in the glass. Complex aromas include blackcurrant, and spicy dark plum, with hints of lavender and mocha. On the palate, the tannins are chalky, and the finish is long and lingering. It is a balanced wine that will age well.

WINEMAKER NOTES

The 2018 vintage was really challenging due to the prolonged drought, which some believe to be the worst in 100 years, accompanied by water restrictions. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. In the vineyard and in the cellar, they worked to minimize the effect of the water shortage. The dry weather throughout the season did have its advantages, as vines were healthy, with little or no pests or diseases being recorded in most regions. The dry, warm weather it resulted in smaller berries, but with great intensity, and wines with an abundance of fruit and beautiful balance. There is a 23% whole-bunch component to the fermentation. The grapes are left for two days for a cold soak before fermentation starts. Three soft pump-overs are done daily during fermentation. The total time on the skins is 20 days before pressing. Malolactic fermentation occurred in the tank, from where it was racked to barrels for aging. The wine is aged for 12 months in 71% new French oak and 29% second-fill. The wine spent a further 8 months in second-fill French oak barrels.

INTERESTING FACT

The name Merindol is taken from the Malan Coat of Arms and is the French village where the Malans originated. Over the past 15 years, Simonsig has replanted Shiraz vineyards with the best Shiraz clones available. The Merindol vineyard is planted on a deep red Hutton soil of weathered granitic origin. These are the most sought-after soils for growing premium red wine.

SERVING HINTS

Pairs well with beef dishes and seared tuna layered with coarse pink peppercorns.

