

2018 SIMONSIG REDHILL PINOTAGE



WINE DATA

Producer
Simonsig Estate

Region
Stellenbosch

Country
South Africa

Wine Composition

100% Pinotage

Alcohol
14.7 %

Total Acidity
5.2 G/L

Residual Sugar
2.2 G/L

pH
3.64

DESCRIPTION

There is an exotic mix of wild berries of the forest and plums with clove spice. Bold flavors of freshly cut strawberries and blackcurrant flow over the palate with silky tannins. A full-bodied Pinotage with great intensity and a lingering dry finish. It shows lots of power, but has an elegance to it that will benefit from further time in the bottle.

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. Hand-harvested at optimal ripeness. Crushing and destemming to two open top fermenters. A total of 20% of the grapes were fermented as whole clusters. Two days cold soaking before inoculation. Manual punch downs every two hours gives a short, but intensive extraction. Fermentation temperature peaked at 28°C. Pressed after 6 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred in tank, before the wine was taken to barrel. The wine spends 15 months in 100% new French oak, and it has a cellaring potential of 10 years after vintage.

SERVING HINTS

Pairs well with hearty dishes like venison stew, oven roasted rack of lamb, stuffed eggplants or grilled mushrooms. stuffed eggplant or grilled mushrooms.