SIMONSIG REDHILL PINOTAGE 2019

Stellenbosch, South Africa





TASTING NOTES: Dark red in color, this Pinotage opens with beautiful violet floral notes, followed by layers of white pepper and light oak toast. Bright berry fruits and cranberry, tangy red cherry and fresh strawberries wash over the palate with dark fruit at its core. It is an elegant, finely detailed wine with a lingering acidity on the finish.

VITICULTURE: One of the major influences on the 2019 harvest was the preceding winter which saw 70% more rainfall than the previous year - one recognized as among the driest in the history of the Cape Winelands. An unexpected warm spell in June 2018 saw temperatures rising to above 30°C, pushing the vineyards to uneven, budding, and patchy ripening as the berries gained sugar and color. The uneven ripening posed a real challenge for the harvest teams. The Pinotage vineyards performed well under the cool, dry conditions of the start of 2019.

VINIFICATION: Hand harvested at optimal ripeness on the 5th of February 2019. After meticulous sorting in the vineyard the grapes are destemmed and crushed to two open top fermenters. A total of 14% 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 30°C. Pressed after 6 days on the skins, where alcoholic fermentation finished in the tank. Malolactic fermentation occurred in barrel.

FAMILY: Named after the majestic views of the Simonsberg Mountain, Simonsig Wine Estate is situated in the famous Stellenbosch wine region just east of Cape Town. Founded in 1971 on true Cape hospitality and strong family values, Simonsig is now helmed by the 3rd generation of the Malan family. The late Frans Malan, a pioneer of the South African wine industry and superior wine craftsperson, cemented the estate's legacy in South African wine history. He produced the first bottle of the much-loved, groundbreaking Kaapse Vonkel sparkling wine, South Africa's first Méthode Cap Classique made in the traditional method. He is also honored for co-founding the thriving Stellenbosch Wine Route, the first of its kind in the country. Today, his wine heritage lives on through his sons, Francois and Johan, and his grandchildren, Francois-Jacques, Christelle and Michael.

ALCOHOL: 14.6%
TOTAL ACIDITY: 5 G/L
RESIDUAL SUGAR: 2.3 G/L
pH: 3.62

