



2018 SIMONSIG PINOTAGE

WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

100% Pinotage

Alcohol

13.5 %

Total Acidity

5.1 G/L

Residual Sugar

2.0 G/L

pH

3.59

DESCRIPTION

This Pinotage displays a vibrant crimson color. A wonderful dark berry perfume with subtle notes of licorice and sweet spice fills the glass. On the palate you pick up raspberry, black cherry and strawberry compote. A zippy acidity and soft, well-rounded tannins make sure that this is a very quaffable wine.

WINEMAKER NOTES

The winery's best Pinotage is grown on weathered shale soils which makes deliciously-perfumed Pinotage. 9% of the blend spends 12 months in second- and third fill French oak. Enjoy this wine four to eight years from vintage date. As this varietal has good ageing potential, this wine can last much longer and reward your patience richly.

INTERESTING FACT

The first red wine released by Simonsig in 1970 was a Pinotage - a "viticultural cross" of Pinot Noir and Cinsaut, created in 1924 at Stellenbosch University. The aim of this Pinotage is to accentuate the ripe plum and raspberry fruitiness of the Pinotage grape.

SERVING HINTS

Enjoy with hearty pasta dishes, sundried tomato stew and game dishes.