



## REDHILL PINOTAGE 2015

**Origin of Wine:** Stellenbosch

**Style of Wine:**

Full Bodied wood matured Pinotage from a specific vineyard site.

**Background:**

The first red wine Frans Malan, founder of Simonsig Wine Estate, released in 1970 was a Pinotage. In the early seventies he was a pioneer in using new small French oak barriques for his Pinotage. Today, the Redhill Pinotage is made from a vineyard grown on the famous red hills of Simonsig Estate. The red soils originate from decomposed weathered shale and is regarded to be the best soil for growing premium red wine. This is due to the excellent moisture retention capacity and good drainage.

**Vintage Description:**

The 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

**Vinification:**

Crushing and destemming to a combination of two open top fermenters and roto tanks. Fermentation temperature peaked at 29°C. Pressed after 6 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred in tank. Wine received 4 rackings before bottling.

**Wood Maturation:**

15 months in barrel. 66% French Oak, 34% American White Oak. 100% New Oak

**Wine Description:**

The wine displays an inky black centre with a bright rim. Attractive black berry and plum flavours with a cinnamon spice twist. Vivacious layers of black cherry and vanilla coats the palate. The wine is full yet elegant, with lush textures and a lingering finish.

**Cellaring Potential:**

The gentle tannins provide the structure to age further for 6 to 8 years after vintage.

**Serving Suggestions:**

Cape Malay bobotie, seared tuna, slow roasted belly of pork, oven roasted rack of lamb, crispy duck salad with hazelnut praline.

**Analysis:**

Alcohol:	14.46 % by volume
Residual Sugar:	2.9 g/l
Total Acidity:	5.1 g/l
pH:	3.73