



## FRANS MALAN 2017

### Wine of Origin Stellenbosch

**Style of Wine:** Dry Red wine. Cape style blend.

**Grape varieties:** Pinotage 66% | Cabernet Sauvignon 28% | Merlot 6%

### Background:

In 1991 we experimented with a Pinotage Cabernet blend for the Cape Winemakers Guild, to show the public a new approach in winemaking. At that time it was in vogue to talk about what a typical South African blend is. After the success of the 1991 vintage we decided to make this blend as a limited release to larger public. The wine was named after Frans Malan, the founder of Simonsig and the patriarch of the Malan family.

### Vintage Description:

The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The Cape's drought conditions, and dry warm weather produced grapes with small berries with great fruit intensity and big concentration. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation.

### Vinification:

All grapes were hand-picked and sorted in the vineyard. All the different batches had a two-day cold maceration before fermentation commenced. The Pinotage spent a total of six days on the skins before pressing, with regular punch downs occurring after inoculation. The Cabernet Sauvignon spent a total of 20 days on the skins. Pump-overs were done 3-4 times a day during peak fermentation. The Merlot fermentation lasted 9 days with pump-overs being done three times a day. Malolactic fermentation occurred in a combination of tank and barrel.

### Wine Description:

The wine is velvet red in colour. On the nose there is a burst of brambleberry and dark cherry with touches of vanilla and pencil shavings. The palate has a pleasant freshness to it that carries the fruit for a lingering finish. The wine has a medium structure with rounded tannins.

### Wood Maturation:

13 Months in 86% French oak and 14% American oak. 57% new barrels were used with the remaining 43% in second fill barrels.

### Cellaring Potential:

Will reach peak maturity 5 to 8 years from vintage. Due to the elegance and fruit intensity it is also delicious to drink now.

### Serving Suggestions:

Egyptian dukkha crusted beef fillet medallions, slow roasted belly of pork, springbok espetada, roasted duck and plainly cooked ostrich steak.

### Analysis:

Alcohol:	14.5% by volume
Residual Sugar:	3.1 g/l
Total Acidity:	5.2 g/l
pH:	3.67