



## FRANS MALAN 2019

### Wine of Origin Stellenbosch

**Style of Wine:** Premium Cape Blend red wine

**Grape varieties:** Pinotage 58% | Cabernet Sauvignon 27% | Merlot 15%

### 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:

One of the major influences on the 2019 harvest was the preceding winter which saw 70% more rainfall than the previous year - one recognised 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 colour. The uneven ripening posed a real challenge for the harvest teams, but the continuous cool and dry conditions had a long hang time effect for the grapes and had a positive effect on maturity.

### 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 13 days on the skins. Pump-overs were done 2-4 times a day during fermentation. The Merlot fermentation lasted 12 days with punch downs being done three times a day. Malolactic fermentation occurred in barrel.

### Wine Description:

The wine has a dark crimson colour. The entrance gives you light perfumed aromas of sweet red and dark berries. A good depth of fruit is evident with flavours of dark cherry, cassis and baked figs and plum. The tannins are very fine and silky and are complemented by a refreshing line of acidity that runs through, making it an elegant, well-balanced wine.

### Wood Maturation:

19 Months in 100% French oak barrels. 18% new barrels were used with the remaining 73% in second-fill and 9% in third-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 grilled ostrich steak.

### Analysis:

Alcohol:	13.5% by volume
Residual Sugar:	2.4 g/l
Total Acidity:	6.0 g/l
pH:	3.50

### Suitable for vegans