



MERINDOL SYRAH 2018

Wine of Origin Stellenbosch

Style of Wine: Premium quality oak matured Syrah from a selected single vineyard site.

Grape varieties: 100% Syrah (syn. Shiraz)

Background:

The name Merindol is taken from the Malan Coat of Arms and is the French village where the Malans originated. Over the past fifteen years Simonsig has replanted Shiraz vineyards with the best Shiraz clones available. Each vineyard was planted on a specially selected site to optimise quality. This has led to a dramatic improvement in quality. The Merindol vineyard is planted on a deep red Hutton soil of weathered granite origin. These are the most sought after soils for growing premium red wine. The high clay percentage has a high water retention capacity and this sustains the vines during the dry summer months. The vineyard was planted in 1996 with a French Shiraz clone SH 99.

Vintage Description:

The 2018 vintage was really challenging, due to the prolonged drought which was accompanied by water restrictions, and which some believe to be the worst in 100 years. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. We adapted our practices both in the vineyard and the cellar, to decrease the effect of water shortages. The dry weather throughout the season did have its advantages, as vines were healthy, with little or no pests or diseases being recorded in most regions. The dry, warm weather resulted in smaller berries with great intensity. The Shiraz harvest did not disappoint, delivering wines with an abundance of fruit and beautiful balance.

Vinification:

The grapes are hand-picked with meticulous sorting in the vineyard. There is a 23% whole bunch component in the fermentation. The grapes are left for two days for a cold soak before fermentation starts. Three soft pump overs are done daily during fermentation. The total time on the skins is 20 days before pressing. Malolactic fermentation occurred in tank, from where it was racked to barrel for ageing.

Wine Description:

The wine has a crimson red colour in the glass. A complex bouquet of blackcurrant, spicy dark plum with hints of lavender and mocha fills the air when pouring this wine. On the palate, the tannins are chalky that deliver a long lingering finish. It is a balanced wine that will age well.

Wood Maturation:

12 months in 71% new French oak and 29% 2nd fill. The wine spent a further 8 months in second fill French oak barrels.

Cellaring Potential:

8 to 10 years.

Serving Suggestions:

Delicious with Chalmar rump, espetadas, and seared tuna layered with coarse pink peppercorns.

Analysis:

Alcohol:	13.75 % by volume
Residual Sugar:	2.7 g/l
Total Acidity:	5.9 g/l
pH:	3.5