



PINOTAGE 2018

Wine of Origin Stellenbosch

Style of Wine: Lightly wooded, soft and fruity.

Grape varieties: 100% Pinotage

Background:

The first red wine released by Simonsig in 1970 was a Pinotage, a cross of Pinot Noir and Cinsaut first developed by Professor A.I. Perold in 1925. The aim of this Pinotage is to accentuate the raspberry fruitiness of the Pinotage grape. Our best Pinotage is grown on weathered shale soils which makes deliciously perfumed Pinotage.

Wine Description:

This wine displays a vibrant crimson red colour. A wonderful dark berry perfume with subtle notes of liquorice 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.

Wood Maturation:

9% of the blend spends 12 months in second- and third fill French oak

Cellaring Potential:

Enjoy this wine four to eight years from vintage date. As this varietal has good ageing potential, this wine can last much longer and will reward your patience richly.

Serving Suggestions:

Enjoy with hearty pastas and sundried tomato stew. Alternatively, South African dishes that would benefit from this wine include game dishes such as ostrich steak, springbok or kudu carpaccio, and of course a traditional South African braai.

Analysis:

Alcohol: 13.5% by volume

Residual Sugar: 2.0 g/l

Total Acidity: 5.1 g/l

PH: 3.59