



FRANS MALAN RESERVE 2016

Wine of Origin Stellenbosch

Style of Wine: Dry Red wine. Cape style blend

Grape varieties: Pinotage 70% | Cabernet Sauvignon 23% | Merlot 7%

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:

It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to very healthy grapes. Most other regions, especially the Swartland, produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Cabernet Sauvignon, Pinotage and Merlot grapes delivered good concentration of colour and fruit.

Wine Description:

The wine displays a ruby red colour. An evolving bouquet of luscious fruit paints the entrance. Layers of red cherries and ripe dark plums transforms to the spicy notes of cherry tobacco and liquorice. It is an elegantly balanced wine with well-defined supple tannins.

Wood Maturation:

15 Months in oak. 80% French Oak, 20% American White Oak. 48% first fill and 52% 2nd fill.

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:	14.7% by volume
Residual Sugar:	2.91 g/l
Total Acidity:	5.4 g/l
pH:	3.61