



## MERINDOL SYRAH 2017

### 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 Malan family originated. Over the past twenty-five years Simonsig has replanted vineyards with the best Syrah 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 in Stellenbosch for growing premium red wine. The high clay content 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 Syrah clone SH 99.

### Vintage Description:

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

### Vinification:

The vineyard was harvested on the 13th of March 2017. Most of the grapes were destemmed with a 10% whole bunch component added into the ferment. In the tank, the grapes were allowed two days cold maceration, after which fermentation commenced. The wine spent a total of 18 days on the skins before pressing. Malolactic fermentation took place in new French oak barrels.

### Wine Description:

The wine has an inky purple hue with a vivid red rim. A complex array of aromas lures you into the glass with ripe raspberries and blackcurrant cordial. Cedar spice gives way to tilled earth and liquorice leading the way out. This powerful wine is well balanced with velvety tannins and juicy fruit concentration in the core.

### Wood Maturation:

17 months in 100% new French oak.

### Cellaring Potential:

8 to 10 years.

### Serving Suggestions:

Delicious with Karoo lamb shank, grilled pepper steak or aubergine and porcini mushroom "meatballs" in a tomato-based sauce.

### Analysis:

Alcohol:	14.55% by volume
Residual Sugar:	3.11 g/l
Total Acidity:	5.13 g/l
pH:	3.67