



## PINOTAGE 2017

### 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.

### Vintage Description:

The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The Cape's drought conditions, and dry warm weather produced grapes with small berries with great fruit intensity and big concentration. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Pinotage 2017 did not disappoint, and we were delighted with the quality and intense fruit spectrum from the various blocks.

### Wine Description:

This fruit forward Pinotage displays a dark crimson colour. Primary fruit such as red cherry, plum and raspberry form the foundation for this South African variety. A shy sweetness compliments the fruit. Tannins are well integrated with a finishing touch of subtle oak nuances.

### Wood Maturation:

6% of the blend spends 16 months in second fill French and American White 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 casseroles, and of course a traditional South African braai.

### Analysis:

Alcohol:	14.51% by volume
Residual Sugar:	2.4 g/l
Total Acidity:	5.0 g/l
pH:	3.68