



REDHILL PINOTAGE 2017

Wine of Origin Stellenbosch

Style of Wine: Full bodied, wood matured Pinotage from a specific vineyard site.

Grape varieties: 100% Pinotage

Background:

The first red wine Frans Malan, founder of Simonsig Wine Estate, released in 1970 was a Pinotage. In the early seventies he was a pioneer in using new small French oak barriques for his Pinotage. Today, the Redhill Pinotage is made from a vineyard grown on the famous Redhills of Simonsig Estate. The red soil originates from decomposed weathered shale and is regarded to be the best soil for growing premium red wine. This is due to the excellent moisture retention capacity and good drainage.

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:

Hand harvested at optimal ripeness Crushing and destemming to two open top fermenters and roto-fermenters. Two days cold soaking before inoculation. Fermentation temperature peaked at 28°C. Pressed after 6 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred in tank.

Wine Description:

Alluring nose with a perfume of black currant mixed with a sweet spice and cedar wood. Seamless tannins wash over the palate that shows big fruit concentration. Fresh flavours of black cherries, red berries and cassis followed by an underlying support of vanilla pod and toasted oak.

Wood Maturation:

16 months oakling. 87% French Oak, 13% American White Oak. 70% New Oak 30% Second Fill.

Cellaring Potential:

Wine will age a further 10 years after vintage.

Serving Suggestions:

Pairs well with Cape Malay bobotie, seared tuna, slow roasted belly of pork, oven roasted rack of lamb, stuffed aubergines or grilled mushroom sosaties.

Analysis:

Alcohol:	14.61% by volume
Residual Sugar:	2.3 g/l
Total Acidity:	5.0 g/l
pH:	3.62

Suitable for vegans