



PINOTAGE 2020

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:

Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in better water availability for vineyards. Even budbreak and a large number of flowering bunches showed early promise. Conditions remained favourable, except for some wind during flowering and rain during December that required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season. Above average yields with healthy and excellent quality grapes. An intense season that required immense focus and precise execution to manage. However, if managed well, it holds immense potential.

Wine Description:

This fruit delicious forward Pinotage displays a dark crimson colour. Bursting with sappy red berry fruit such as red cherry and raspberry, there is a touch of sweet spice that creates interest. The wine washes over the palate with an energetic freshness and good depth of flavour.

Wood Maturation:

The wine is mainly unoaked, but 10% of the blend spends 8 months in older fill French Oak barrels before blending.

Cellaring Potential:

Enjoy this wine three to five 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, Wagyu burgers, pizza and of course a traditional South African braai.

Analysis:

Alcohol:	13.65 % by volume
Residual Sugar:	2.8 g/l
Total Acidity:	6.0 g/l
pH:	3.46

Suitable for vegans.