



RAINWATER

EXTRA RESERVE

VERDELHO

2005

Simonsig's journey with Verdelho began in 1995 when Frans Malan planted six rows after discovering the grape during a visit to Australia. These original vines, planted among Chardonnay, remain the oldest block of Verdelho in South Africa. Known for its delicate fruit profile and high acidity, Verdelho has since inspired various winemaking expressions on the estate.



WINE OF ORIGIN: Stellenbosch

STYLE OF WINE: Madeira-style Fortified Wine, Rainwater – Extra Reserve

CULTIVARS: 100% Verdelho

BOTTLES PRODUCED: 757

VINIFICATION

In 2005, grapes were left to hang for five extra weeks, reaching 31.7° Balling in a hot, dry vintage that encouraged natural dehydration. After skin contact and stainless-steel fermentation, fortification occurred at 100 g/l residual sugar with no sulphur added. Aged for 17 years in seasoned oak barrels using the traditional sun-and-cellar method, where daily sun exposure drove oxidative development (Madeirisation). The result was a complex, Rainwater-style Extra Reserve.

WINEMAKER'S DESCRIPTION

The Simonsig Rainwater Extra Reserve reveals aromas of roasted almonds, caramel, burnt toffee, and coffee, with subtle notes of frankincense and nutty marzipan. The palate is weighty yet fresh, with a beautifully caramelised walnut-amber hue. Layers of complexity unfold gradually, showcasing the wine's age, elegance, and balanced spirit warmth. It is dry-styled yet rich, with excellent integration between sweetness, acidity, and alcohol. Exceptionally resilient due to oxidative aging; can be cellared for decades and will continue to evolve in bottle.

SERVING SUGGESTIONS

Serve slightly chilled at 13–15°C in a small Port-style glass. Ideal as a pre-dinner aperitif or paired with cheeses, roasted nuts, or South African favourites like Malva pudding.

ANALYSIS:

Alc: 21.99 % | RS: 92.8 g/l | TA: 6.9 g/l | pH: 3.67 | Total SO₂: 4 mg/l