



# 2017 SIMONSIG REDHILL PINOTAGE



## WINE DATA

Producer  
Simonsig Estate

Region  
Stellenbosch

Country  
South Africa

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## Wine Composition

100% Pinotage

Alcohol  
14.6 %

Total Acidity  
5.0 G/L

Residual Sugar  
2.3 G/L

pH  
3.62

## 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. Redhill Pinotage is a selection of the best new oak-matured wine from the famous red hills of the Simonsig Estate. The red soil originates from decomposed shale and granite and is considered to be the best soil for growing premium red wines because of good drainage and moisture retention capacity. The grapes are hand-harvested at optimal ripeness. Simonsig uses traditional open-top fermenters called “kuipe” with manual punching of the cap every two to three hours to give ample extraction of fruit and color. Fermentation temperatures peaked at 82°F with a gentle pressing after 6 days on the skins. Malolactic fermentation occurred in the tanks. The wine was matured 16 months in 96% French oak and 4% American white oak (89% new oak, 11% 2<sup>nd</sup> fill). The wine received four rackings before bottling.

## WINEMAKER NOTES

Full bodied, wood-matured Pinotage from a dedicated vineyard site. Aromas of black currant mixed with a sweet spice and cedar wood fill the nose. Seamless tannins wash over the palate that shows big fruit concentration. Fresh flavors of black cherries, red berries and cassis, followed by an underlying support of vanilla and toasted oak lead to a satisfying finish.

## SERVING HINTS

While approachable now, the gentle, tightly-knitted tannins provide the structure to age further for 10 years in the bottle.

Great for hearty meat dishes like slow-roasted belly of pork or roasted rack of lamb, as well as seared tuna, stuffed eggplant or grilled mushrooms. Also suitable for Vegans.