SIMONSIG FRANS MALAN RESERVE 2017



Stellenbosch, South Africa





TASTING NOTES: The wine is velvet red in color. On the nose there is a burst of brambleberry and dark cherry with touches of vanilla and pencil shavings. The palate has a pleasant freshness to it that carries the fruit for a lingering finish. The wine has a medium structure with rounded tannins.

VITICULTURE: 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 color and fruit formation.

VINIFICATION: All grapes were hand-picked and sorted in the vineyard. All the different batches had a two-day cold maceration before fermentation commenced. The Pinotage spent a total of six days on the skins before pressing, with regular punch downs occurring after inoculation. The Cabernet Sauvignon spent a total of 20 days on the skins. Pump-overs were done 3 -4 times a day during peak fermentation. The Merlot fermentation lasted 9 days with pump-overs being done three times daily. Malolactic fermentation occurred in a combination of tank and barrel.

INTERESTING FACT: This Cape Blend is named after Frans Malan, the founder of Simonsig and the patriarch of the Malan family.

FAMILY: Named after the majestic views of the Simonsberg Mountain, Simonsig Wine Estate is situated in the famous Stellenbosch wine region just east of Cape Town. Founded in 1971 on true Cape hospitality and strong family values, Simonsig is now helmed by the 3rd generation of the Malan family. The late Frans Malan, a pioneer of the South African wine industry and superior wine craftsperson, cemented the estate's legacy in South African wine history. He produced the first bottle of the much-loved, groundbreaking Kaapse Vonkel sparkling wine, South Africa's first Méthode Cap Classique made in the traditional method. He is also honored for cofounding the thriving Stellenbosch Wine Route, the first of its kind in the country. Today, his wine heritage lives on through his sons, Francois and Johan, and his grandchildren, Francois-Jacques, Christelle and Michael.

ALCOHOL: 14.5% PRODUCER: Simonsig

REGION: Stellenbosch, South Africa **TOTAL ACIDITY:** 5.2 G/L

GRAPE(S): 66% Pinotage, 28% Cabernet Sauvignon, 6% Merlot **RESIDUAL SUGAR: 3.1 G/L**

pH: 3.67

