SIMONSIG PINOTAGE 2021

Stellenbosch, South Africa





TASTING NOTES: This vivacious Pinotage has a dark crimson color. Primary fruit such as red cherry, plum and raspberry form the foundation for this South African variety. A shy sweetness compliments the fruit. Tannins are well-integrated with a finishing touch of subtle oak nuances.

VITICULTURE: Good winter rainfall resulted in plenty of available water for the vines, but a late and prolonged winter season, with cooler than normal weather conditions, resulted in a late start to the growing season. Some rainfall during the spring and early summer required meticulous vineyard management to prevent fungal disease. A good number of flowering bunches showed promise early in the season, and the slow and gradual ripening allowed for exceptional flavor concentration in the grapes, with good acidity and low pH levels.

The winery's best Pinotage is grown on weathered shale soils which makes deliciously-perfumed Pinotage.

VINIFICATION: 9% of the blend spends 12 months in second- and third fill French oak. Enjoy this wine four to eight years from vintage date. As this varietal has good ageing potential, this wine can last much longer and reward your patience richly.

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 co-founding 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.

PRODUCER: Simonsig ALCOHOL: 13.5%

REGION: Stellenbosch, South Africa

TOTAL ACIDITY: 5.1 G/L

GRAPE(S): 100% Pinotage RESIDUAL SUGAR: 2 G/L

SKU: SMPI217 pH: 3.6

