



REDHILL PINOTAGE 2018

Wine of Origin Stellenbosch

Style of Wine: Full bodied, wood matured Pinotage from a specific vineyard site.

Grape varieties: 100% Pinotage

Background:

The first red wine Frans Malan, founder of Simonsig Wine Estate, released in 1970 was a Pinotage. In the early seventies he was a pioneer in using new small French oak barriques for his Pinotage. Today, the Redhill Pinotage is made from a vineyard grown on the famous red hills of Simonsig Estate. The red soil originates from decomposed shale and is regarded to be the best soil for growing premium red wine. This is due to the excellent moisture retention capacity and good drainage.

Vintage Description:

The 2018 vintage was really challenging due to the prolonged drought, which some believe to be the worst in 100 years, accompanied by water restrictions. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. In the vineyard and in the cellar, we adapted our practices to minimise the effect of the water shortage. The dry weather throughout the season did have its advantages, as vines were healthy, with little or no pests or diseases being recorded in most regions. The dry, warm weather it resulted in smaller berries, but with great intensity.

Vinification:

Hand harvested at optimal ripeness. Crushing and destemming to two open top fermenters. A total of 20% of the grapes were fermented as whole clusters. Two days cold soaking before inoculation. Manual punch downs every two hours gives a short, but intensive extraction. Fermentation temperature peaked at 28°C. Pressed after 6 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred in tank, before the wine was taken to barrel.

Wine Description:

There is an exotic mix of wild berries of the forest and plums with clove spice. Bold flavours of freshly cut strawberries and blackcurrant flow over the palate with silky tannins. A full bodied Pinotage with great intensity and a lingering dry finish. It shows lots of power, but has an elegance to it that will benefit from further time in the bottle.

Wood Maturation:

15 months oaking. 100% new French Oak

Cellaring Potential:

Wine will age a further 10 years after vintage.

Serving Suggestions:

Pairs well with Cape Malay Bobotie, venison stew, oven roasted rack of lamb, stuffed aubergines or grilled mushroom sosaties.

Analysis:

Alcohol:	14.7% by volume
Residual Sugar:	2.2 g/l
Total Acidity:	5.2 g/l
pH:	3.64

Suitable for vegans