



**SIMONSIG**  
STELLENBOSCH



# FRANS MALAN CAPE BLEND 2021

*This acclaimed Cape Blend, that had its maiden vintage in 1991, pays tribute to Frans Malan, visionary patriarch and founder of Simonsig, now thriving into its third generation of the Malan family. Much like the man himself, this wine embodies boldness and a pioneering flair. A showcase of Stellenbosch's remarkable terroir and our winemaker's artistry, this blend presents a harmonious fusion of nature and expertise.*



**Wine of Origin:** Stellenbosch

**Style of Wine:** Premium Cape Blend red wine

**Cultivars:** Pinotage 56% | Cabernet Sauvignon 38% | Merlot 6%

#### **Terroir**

The Pinotage vineyard is situated on shallow Malmesbury shale soils with a north-facing aspect, perfect for premium Pinotage. This site gives the wonderful perfumed fruit that gives the Frans Malan its character. The Cabernet vineyards used for this wine are planted in weathered granite soils high in clay and iron content giving wines with depth of fruit and structure. The Merlot is planted high up on the slopes of Simonsig on a cooler site that extends the ripening period of the grapes, leading to smooth, textured and flavourful wines.

#### **Vintage Description**

Adequate winter rainfall in 2020 ensured optimal soil moisture levels, benefiting grapevines with ample water. A late and extended winter season delayed the start of growth, while consistently cooler weather prevailed in Stellenbosch. Favourable conditions during December and January facilitated slow, gradual ripening, resulting in exceptional flavour concentration, balanced acidity, and low pH levels in the grapes.

#### **Winemaking**

All grapes were hand-picked at optimum ripeness with meticulous sorting done 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 17 days on the skins. Pump-overs were done 2-4 times a day during fermentation. Similarly, the Merlot fermentation lasted 16 days on the skins, with regular punch-downs. Subsequently, malolactic fermentation took place in barrel. The wine then matured for 17 months in 500 L barrels, 100% French oak, utilising 24% new barrels alongside 50% second-fill and 26% third-fill barrels.

#### **Winemaker's Description**

This mesmerising Cape Blend presents a deep garnet hue. Initial hints of toasty oak give way to delicate wild berry aromas, complemented by notes of jammy fruit, blackberry, plum, and subtle dark chocolate on the palate. Its structure, woven with fine tannins, offers a rich texture and creamy finish, balanced by vibrant acidity for a refreshing crispness. Despite its depth, this Pinotage blend maintains a harmonious balance, seamlessly integrating its components for a layered flavour experience. Anticipated peak maturity is within 5 to 8 years, yet its elegance and fruit intensity make it equally enjoyable when consumed now.

#### **Serving Suggestion**

For an exceptional dining experience, pair this wine with dishes such as Egyptian dukkha-crusted beef fillet medallions, slow-roasted pork belly, springbok espetada, toasted duck, and grilled ostrich steak. It is best enjoyed in a large glass to allow it to breathe fully and served at around 18°C to enhance its flavours and aromas.

**Analysis:** Alc 13.82% (labelled as 13.5%) | RS 3 g/l | TA 6.0 g/l | pH 3.46

