



PICK OF THE BUNCH PINOTAGE 2022

Wine of Origin Stellenbosch

Style of Wine: Lightly wooded, soft and fruity.

Grape varieties: 100% Pinotage

Background:

We didn't pick Pinotage; Pinotage picked us. Pick of the Bunch refers to the best in its class. Through years of working with this characterful grape, we have refined our winemaking skills to bring out the best in Pinotage and produce world-class wine. Pinotage was first bottled at Simonsig in 1970 (also making it the first red wine released by Simonsig). This variety thrives in our Stellenbosch terroir and is an integral part of our vineyards. The aim of this proudly South African Pinotage is to accentuate the raspberry fruitiness of the Pinotage grape. Our best Pinotage is grown on weathered shale soils which makes deliciously perfumed Pinotage.

Vintage Description:

In 2021, ample winter rainfall and optimal soil water levels set the stage for grapevines. A late and extended winter led to a delayed season, with consistently cool conditions in Stellenbosch during spring and early summer. Precise vineyard management was crucial due to occasional rainfall, preventing fungal diseases. Despite this, signs of a promising harvest emerged with abundant flowering bunches. December and January's favorable cool weather facilitated gradual ripening and flavor concentration. Warm, dry conditions from late January to February hastened ripening, yielding smaller bunches with intensified flavors.

Wine Description:

This Pinotage wine offers a captivating experience with a rich fruit core. Dominated by ripe red fruit notes of cranberry and raspberry, it delivers a succulent and juicy palate. Dark fruit nuances add depth, complemented by spicy fynbos undertones for a unique aromatic quality. A subtle savoury note enhances the flavor profile, harmonizing sweet and savoury elements. Crunchy tannins provide structure and texture, framing the wine's vibrant fruitiness and intriguing layers of flavor.

Winemaking:

The grapes, harvested at an optimal ripeness of 23.5 - 24.5 Balling, underwent destemming and crushing, followed by 6 days on the skins (2 days of cold maceration and 4 days of fermentation). The fermentation process occurred over 4 days at 26-28°C, with 3-4 pump overs daily. After pressing, the majority of the wine returned to concrete and stainless steel tanks. The wine is predominantly unoaked, maintaining its pure expression. However, to enhance complexity, 14% of the blend undergoes maturation for 8 months in older fill French Oak barrels before being reintegrated during the blending process.

Cellaring Potential:

Enjoy this wine three to five years from vintage date. As this varietal has good ageing potential, this wine can last much longer, and your patience will be richly rewarded.

Serving Suggestions:

Enjoy with hearty pastas and sundried tomato stew. Alternatively, South African dishes that would benefit from this wine include game dishes such as ostrich steak, Wagyu burgers, pizza and of course a traditional South African braai.

Analysis:

Alcohol:	14, 1% by volume (labelled as 14% in RSA & EU)
Residual Sugar:	3.7 g/l
Total Acidity:	5.1 g/l
pH:	3.66