



REDHILL PINOTAGE 2020

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:

Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in better water availability for vineyards. Even budbreak and a large number of flowering bunches showed early promise. Conditions remained favourable, except for some wind during flowering and rain during December that required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season. Above average yields with healthy and excellent quality grapes. An intense season that required immense focus and precise execution to manage. However, if managed well, it holds immense potential.

Vinification:

Hand harvested at optimal ripeness on the 5th of February 2020. After meticulous sorting in the vineyard the grapes are destemmed and crushed to two open top fermenters. A total of 20% of the grapes are 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 30°C. Pressed after 6 days on the skins, where alcoholic fermentation finished in the tank. Malolactic fermentation occurred in barrel.

Wine Description:

The wine has a vivid dark red colour. Bursting with fruit, there are aromas of cranberries, black cherries, and spicy raspberries with a perfume of violets, vanilla and musk candy. With excellent oak integration, fine elegant tannins and tangy acidity, the wine has a weightless intensity to it that makes it a fine wine.

Wood Maturation:

18 months oaking. 70% new French Oak and 30% second fill.

Cellaring Potential:

Wine will age a further 10 years after vintage.

Serving Suggestions:

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

Analysis:

Alcohol:	13.9% by volume
Residual Sugar:	2.4 g/l
Total Acidity:	5.8 g/l
pH:	3.5

