

# Premier Pinotage

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
SIMPPI	Simonsvlei	South Africa	Paarl
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinotage	14%	French Oak, 6-8 months	Screwcap



## Background

Simonsvlei's name originates from the South African wine industry's founder, Simon van der Stel, and the surrounding wetland landscape, the "vlei". Founded in 1945, the team have pioneered viticultural and winemaking practices as well as promoting the industry as a whole. From the cellar, you can see the stunning Paarl Mountain - the second largest granite outcrop in the world. A Mediterranean climate of cold, wet winters and hot, dry summers produces grapes of intense flavour and high sugar levels. Simonsvlei employ 36 farms and have over 1,000 hectares under vine. All of the vineyards are trained as "bush" vines with no irrigation. They are planted on the coolest slopes in the Stellenbosch and Durbanville areas.

## Winemaking

Harvested mid-February to early March. The grapes are fermented on their skins for 7 - 12 days after which the skins are pressed and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. On completion of malolactic fermentation, the wine is matured in French oak for 6 - 8 months before being cold-stabilised and filtered.

## Tasting & Pairing

Dominant soft red fruit aromas with bramble characters. The palate sees flavours of rich black fruit, bramble and ripe blackberry with undertones of coffee and green stalk. Supple, smooth and velvety in texture. Gorgeous smoky tones on an incredibly well-balanced finish.

The perfect accompaniment to savoury dishes and game. Amazing with venison.

## Sustainability & Extra Information

n/a