

## Simonsig Tiara 2003

Deep black cherry colour. The nose shows ripe blackcurrant and cassis aromas with subtle toasty wood vanilla and cinnamon influence. Delicate crushed berry fruit on the palate well balanced by the classic mature tannin structure. The overall impression is elegant with loss of hidden flavour that will emerge with further maturation.

**variety** : Cabernet Sauvignon | 87% Cabernet Sauvignon 13% Merlot

**winery** : Simonsig Wine Estate

**winemaker** : Johan Malan

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.1 % vol **rs** : 1.96 g/l **pH** : 3.56 **ta** : 6.2 g/l

**type** : Red **wooded**

**pack** : Bottle **closure** : Cork



**ageing** : The Tiara has the body and structure to improve with cellaring up to 2005, but should last much longer. Due to the elegance and great fruit intensity it is also delicious to drink now.

**in the vineyard** : This is the flagship red wine of Simonsig and reflects the best quality the vintage has delivered. The first Tiara was made in 1990 and upon release in 1992 it was an instant hit being chosen by the Wine of the Month Club as Wine of the year. The 1997 is the first vintage that has Petit Verdot included in the blend.

Winter rains commenced early but by mid winter the rainfall had dropped dramatically resulting in an unusually dry winter. Spring came early but then very cold and rainy weather conditions in November badly affected the flowering of certain grape varieties. Cool December conditions resulted in a later than expected start to the vintage. Shortly thereafter the temperatures soared and sugar levels rose, producing very healthy, plump ripe berries.

**in the cellar** : Wood maturation: 20 months oak. French Oak: 74%. American New Oak: 26% New: 40% 2nd Fill: 26% Older: 34%

### Simonsig Wine Estate

Stellenbosch

+27.218884900

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