

Simonsig Mr. Borio's Shiraz 2005

Deep intense ruby colour. A combination of mixed herbs, dried proteas and a touch of sweet perfumed violets underlined with vanilla oak spiciness. The firm tannin structure creates a foundation for these seductive aromas adding length and depth to a promising finish.

Potroast, Beef Stroganof, Mature cheddar and Biltong. Delicious with Venison.

variety : Shiraz | 100% Shiraz

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 3.2 g/l **pH** : 3.6 **ta** : 5.3 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

1989: International Wine & Spirit Competition - Gold

1990: International Wine & Spirit Competition - Commended, Veritas - Double Gold

1991: Veritas Gold, SAA Wine List - Wine of the Month

1992: Veritas Gold

1993: Veritas Gold

1994: SAA Wine List - First and Business Class

1999: Wine of the Month Club Winner - Best Wine out of 31

ageing : 8 to 10 years

in the vineyard : In 1993 a new planting program was started for Shiraz and only the best available clones were planted. These clones are all virus treated and come from South Africa, France and Argentina. The 1996 Shiraz is the first wine to include grapes from the new plantings. The new clones ripen earlier with high sugar levels and an abundance of colour. The yields are also higher and green harvest was done during veraison. Shiraz is the most planted grape variety on Simonsig because the terroir is perfectly suited to make excellent quality Shiraz.

The 2003 vintage was very good in terms of quality and quantity, especially after downy mildew destroyed a large part of the 2002 crop. A cold winter with sufficient rains was followed by a healthy dry growing season. Cool conditions caused slow evenly paced

ripening. New Shiraz plantings of the best planting material available produced excellent quality grapes with deeply concentrated colour and ripe fruit flavours.



Simonsig Family Vineyards

Stellenbosch

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