

## Simonsig Tiara 2004

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 lots of hidden flavour that will emerge with further maturation.

Fillet of beef, robust beef dishes.

**variety :** Cabernet Sauvignon | 59% Cabernet Sauvignon, 32% Merlot, 5% Cabernet Franc, 4% Petit Verdot

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 14,5 % vol    rs : 2.9 g/l    pH : 3.5    ta : 5.4 g/l

**type :** Red    **style :** Dry    **wooded**

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

2000: Michelangelo 2003 - Gold, Wine Enthusiast Magazine 2006 USA 90 points

2001: Veritas 2004 - Gold

2002: Fairbairn Capital Trophy Wine Show 2004 - Silver

2004: Veritas - Double Gold, Fairbairn Capital Trophy Wine Show 2005 - Silver, International Wine and Spirit Competition - Silver, Monde Selection 2006 - Silver Medal, Decanter Awards 2006 - Silver, International Wine Challenge 2006 - Bronze

2003: Veritas 2005 - Silver Medal

2004: Veritas 2006 - Silver Medal

2005: Winner - Wine of the Month Club, 2007: Bordeaux Blend, Calyon Trophy 2007 Bordeaux Blend Challenge - Gold Medal: 1st Runner-up

**ageing :** The Tiara has the body and structure to improve with cellaring up to 2009, 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 was the first vintage that had Petit Verdot included in the blend.

The cool conditions and especially the cool nights brought about by the cooling effect of the sea breezes from the Atlantic Ocean, was responsible for many of the older vineyards to show virus symptoms earlier and more visibly. The leaves are affected causing ripening to slow down. The younger vineyards are unaffected by this phenomenon and the vines had no problem getting the grapes to optimum ripeness. This did however prove that in some vintages the younger vines make better wines. The Cabernet Sauvignon showed slow ripening in the very late summer under moderate climate conditions. Picking was on average 2 weeks later than 2000 which allowed longer hanging time and subsequent better phenolic ripeness. The young wines have beautiful colour and they have an exciting potential. It was an excellent vintage for Merlot with inky black colour and loads of juicy black berry fruit.



## Simonsig Family Vineyards

Stellenbosch

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