

Simonsig Tiara 2007

Wine Description

Dark Persian carpet red colour. Exploding vibrant fruit flavours of blackcurrants, cassis and violets and a touch of pencil shavings captures the intensity of the Tiara. Sweet vanilla and dark chocolate aromas reveal the spicy French oak contribution. Each individual cultivar adds to complexity creating a harmonious blend of pure enjoyment. The elegance and finesse of the Merlot uplifts the cedar, cigar box undertone of the Cabernet Sauvignon while the Petit Verdot adds colour and tightens the tannins. The perfumed fruit are enhanced by the gentle fragrance of the Cabernet franc. The Tiara 2007 expresses the perfect marriage of the four varieties into a harmonious blend with serious concentration, and great potential to age.

Serving Suggestions: Fillet of beef, robust beef dishes.

variety : Cabernet Sauvignon | 67% Cabernet Sauvignon, 29% Merlot 2% Cabernet Franc, 2% Petit Verdot

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.47 % vol rs : 3.1 g/l pH : 3.69 ta : 5.3 g/l

type : Red

pack : Bottle **closure :** Cork

2005 Winner: Wine of the Month Club 2007: Bordeaux Blend

Calyon Trophy 2007 Bordeaux Blend Challenge: Gold Medal: 1st Runner-up

Veritas 2007: Silver Medal

2008 Platter's Guide: 4.5 stars

2004 Veritas 2006: Silver Medal

2003 Veritas 2005: Silver Medal

Veritas 2007: Bronze Medal

International Wine and Spirit Competition 2006: Silver

2002 Fairbairn Capital Trophy Wine Show 2004: Silver

2004 Veritas: Double Gold

Fairbairn Capital Trophy Wine Show 2005: Silver

International Wine and Spirit Competition 2005: Silver

International Wine and Spirit Competition 2006: Silver

Monde Selection 2006: Silver Medal

about the harvest: Very cool conditions in the early part of the season were ideal for flavour formation. These conditions lasted up to mid January when temperatures rose significantly and caused ripening

to increase rapidly. A welcome shower in early February refreshed the vines and normalised

the weather pattern. The nights were cool and south westerly breezes moderated temperatures

during the day. The very cool night temperatures caused sugars to rise very slowly and the

older vineyards showed more noticeable virus symptoms. Thorough selection in the vineyards

was necessary to only bring in perfectly healthy grapes. The slow increase in sugar levels were

ideal for optimal phenolic ripeness as hanging time was stretched to the limit.

Outstanding

blending components were created by the perfectly ripened Merlot and younger Cabernet

Sauvignon vineyards.

in the cellar : Wood Maturation

17 Months oaking. 95% French Oak, 5% American White Oak, New wood 67%, 2nd fill 36%, 3rd fill 3%.



Cellaring Potential

The Tiara has the body and structure to improve with cellaring up to 2017, but should last much longer. Due to the elegance and great fruit intensity it is also delicious to drink now.

Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za