

## Simonsig Mr Borio's Shiraz 2007

Deep Persian carpet red. Cheerful notes of ripe dark berries, white pepper, dried fynbos and decadent chocolate. Velvet tannins combined with the alluring oak spice ensures a smooth dry finish.

Cellaring Potential Will reach peak maturity 5 to 8 years from vintage. Serving Suggestions Grilled meats, beef stew, biltong and a meat lover's pizza.

**variety** : Shiraz | 100% Shiraz

**winery** : Simonsig Family Vineyards

**winemaker** : Johan Malan

**wine of origin** : Stellenbosch

**analysis** : alc : 14.7 % vol    rs : 2 g/l    pH : 3.6    ta : 5.6 g/l

**type** : Red

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

2006 2010 Platter's Guide: 3 stars

2005 2009 Michelangelo Awards: Gold Medal

2009 Platter's Guide: 3.5 stars

2004 2009 Wine Magazine's Best Value Awards

Michelangelo International Wine Awards 2008: Silver Medal

2003 Veritas 2007: Bronze Medal

2002 Wine of the Month Club Winner 2006

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

**about the harvest:** The early growing season was characterised by cool conditions and good rainfall during

September, October and November although December was dry. In January the vineyards

looked fantastic and held a lot of promise for a superb vintage. The weather pattern changed

drastically in mid January when a heat wave caused hot to extremely hot days. This had a

significant influence on the tempo of ripening, the size and quality of the vintage.

After

welcoming rain in February the nights were cool with south westerly winds and temperatures

were cool to normal during the day. The February and March rainfall was higher than average

and it had a noticeable effect on the late ripening varieties. Some botrytis developed and

thorough selection in the vineyards was necessary to bring in only perfectly healthy grapes.

Young Shiraz vines are prone to over production and green harvesting was imperative to

limit the yield ensuring maximum concentration and intensity.



### Simonsig Family Vineyards

Stellenbosch

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