

## Simonsig Tiara 2008

Deep Persian Carpet Red. A refined tapestry of violets, blackberries and cherries with a tobacco lining. The sweet chocolate sensation moulds the palate, releasing delicate blueberry notes. The silky smooth tannins transforms the four unique cultivars into a harmonious Bordeaux blend.

Springbok Espetada, smoked Kudu fillet with spicy beetroot and mash potatoes or a traditional beef stew.

**variety :** Cabernet Sauvignon | 74% Cabernet Sauvignon, 19% Merlot, 6% Cabernet Franc, 1% Petit Verdot

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.85 % vol    rs : 2.5 g/l    pH : 3.7    ta : 5.6 g/l

**type :** Red    **style :** Dry

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

2008: 2012 The International Wine Review: scored 90 points

2007 2010 International Wine and Spirit Competition: Silver Medal

2010 Veritas: Silver Medal

2006 2010 Platter: 4.5 stars

2009 Veritas: Silver Medal

2005 2009 International Wine and Spirit Competition: Silver

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 2009: Silver Best in Class

International Wine and Spirit Competition 2006: Silver

**ageing :** The Tiara has the body and structure to improve with cellaring up to 2018 but should last much longer. Due to the elegance and fruit intensity it is also delicious to drink now.

### in the vineyard : Heritage

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.

### Vintage Description

The growing season was cool, resulting in a late start to harvest than normal. Rainfall during spring and early summer was sufficient and spread over the 4 months from September to mid December. The vineyards looked fresh and in perfect condition right throughout the vintage. The cool weather earlier on also had an effect on berry size and smaller berries are always welcomed by winemakers. Due to rainfall in February and mid March we had the risk of grey rot, fortunately only certain varieties were affected. The last part of harvest was blessed with warm, dry conditions providing ideal ripening conditions for the late varieties like Cabernet Sauvignon, which we started harvesting on the 14th March and the last came in on the 2nd April. The one bunch per shoot on the Cabernet was the right strategy to follow for this vintage as it enhanced quality and concentration without losing too much yield. Merlot is a notoriously temperamental variety and often shows green characters, so picking at perfect ripeness was crucial, which we did. The fact that we've drawn off juice to increase concentration definitely had a positive influence. The Cabernet Franc showed good fragrant fruit with smooth tannins while the Petit Verdot was of better



quality than 2007.

**in the cellar** : Wood Maturation

19 Months oaking. 97%French Oak, 3% American White Oak. New Wood 63%, 2nd fill 37%.

## Simonsig Family Vineyards

Stellenbosch

021 888 4900

[www.simonsig.co.za](http://www.simonsig.co.za)