

Simonsig Mr Borio's Shiraz 2008

The colour of the 2008 Mr Borio Shiraz is dark plum with a youthful purplish rim. The nose shows sweet ripe blackberry fruit and hints of crushed peppercorns and dried fynbos. Rich and full bodied on the palate with delicious toasty vanilla oak spices elevating the juicy berry fruit. The tannins are already soft and rounded and further maturation would bring the prominence of the fruit to the fore.

Potroast, beef stroganof, mature cheddar and biltong. Delicious with venison dishes or oxtail.

variety : Shiraz | 100% Shiraz

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.74 % vol rs : 2.48 g/l pH : 3.51 ta : 5.45 g/l

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

pack : Bottle **closure** : Cork

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

1994 SAA Wine List: First and Business Class

1993 Veritas Gold

1992 Veritas Gold

1991 Veritas Gold

SAA Wine List: Wine of the Month

1990 International Wine & Spirit Competition: Commended

Veritas: Double Gold

ageing : Perfect for drinking now but further aging until 3 to 5 years from vintage date would be highly rewarded.

in the vineyard : Heritage

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 was the first wine to include grapes from the new plantings. The new clones ripen earlier with high sugar levels and an abundance of colour and fruit flavours. The yields are also higher and green harvesting is done to limit the yield. Shiraz is the most planted grape variety on Simonsig Estate because the terroir is perfectly suited to make excellent quality Shiraz.

Vintage Description

The growing season was cool, resulting in a later start to harvest than normal. Rainfall during spring and early summer was sufficient and spread out over the 4 months from September to mid December. The vineyards looked fresh and in perfect condition 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 Shiraz.

in the cellar : Wood Maturation

12 months oaking. 86% French Oak, 14% American White Oak, mostly second fill barrels.



Simonsig Family Vineyards

Stellenbosch

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