

## Simonsig Mr Borio's Shiraz 2010

Plum with a youthful purplish rim. Dark berries encrusted with black pepper corns. Sweet layers of vanilla spice sculpts the tannins into a smooth delicate finish. Lingering notes of cinnamon and spice.

Stuffed mushrooms with ham or bacon, monkeygland burger, cottage pie, venison pie, braaied/char grilled ribs or chops and of course a meat lover's Pizza.

**variety :** Shiraz | 100% Shiraz

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.56 % vol   rs : 2.88 g/l   pH : 3.63   ta : 5.2 g/l

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

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

### 2009

2012 Platter's Guide - 3 stars

2011 Veritas - Silver Medal

### 2005

2009 Michelangelo Awards - Gold Medal

### 2004

2009 Wine Magazine's Best Value Awards

2008 Michelangelo International Wine Awards - Silver Medal

**ageing :** Perfect for drinking now but further aging until 5 to 7 years from vintage date would be highly rewarded.

**in the vineyard :** 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.

The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature, pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantity it most definitely was one of quality and concentrated fruit. Ripening progressed very evenly in the Shiraz vineyards and the vineyards were looking fresh until the typical February heat wave that came at the end of the month and the first week of March.

**about the harvest :** The sugar levels jumped to 25-26°B and it was a mad rush to pick as quickly as possible.

**in the cellar :** The wines show great ripeness and concentration of fruit, with excellent structure. Another superb Shiraz vintage, but with significantly less volume.

12 months oaking. 56% French Oak, 44% American White Oak. 10% Third Fill and 90% Fourth fill.



## Simonsig Family Vineyards

Stellenbosch

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