

Simonsig Tiara 2009

Deep Persian Carpet Red. Intense black berry and cherry flavours with hints of cigar box. A whiff of dried fynbos adds depth and dimension to this full circle Bordeaux blend. Secondary aromas of tobacco and pencil shavings with subtle wood nuances capture the palate. Firm yet developed tannins uphold the structure and balance between these five varietals, creating harmony and ever lasting flavours.

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

variety : Cabernet Sauvignon | 76% Cabernet Sauvignon, 17% Merlot, 3% Cabernet Franc, 2% Petit Verdot, 2% Malbec

winery : Simonsig Wine Estate

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 **size :** 0 **closure :** Cork

2009

2013 International Wine and Spirit Competition - Gold

2010 Veritas - Silver Medal

2008

2013 Old Mutual Trophy Wine Awards - Bronze

2012 The International Wine Review - scored 90 points

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 : 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. This is the first year that we used Malbec, so that the Tiara consists out of all five varieties to represent a true Bordeaux blend.

After an exceptional wet winter the soils were well saturated and throughout the growing season a quintessential Mediterranean climate prevailed. However, it was the idyllic cooler conditions, which lasted from spring until February that ensured a slower ripening of the early varietals.

about the harvest: The first meaningful rainfall only made its appearance at the end of the harvest, which allowed the longest possible hang time allowing the late varieties to reach maturity and develop a refined flavour spectrum.

in the cellar : All five varietals benefited from the longer optimal ripening resulting in a wine that shows finesse with soft, smooth tannins and voluptuous, ripe flavours.

Wood Maturation: 17 Months oakling. 92% French Oak, 8% American White Oak. New Wood 89%, 2nd fill 2% 3rd fill 9%.



Simonsig Wine Estate

Stellenbosch

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www.simonsig.co.za