

Simonsig Mr Borio's Shiraz 2011

Plum with a youthful purplish rim. Vibrant layers of red berries and cherries encrusted in black fruit with a touch of vanilla pod. The sweet spice of Mr Borio melds with subtle yet remarkable oak notes creating a feast of mouth filling flavours. The tamed tannins ensure that the character of Mr Borio is captured, leaving you wanting for more.

This wine pairs exceptionally well with ham or bacon stuffed mushrooms, monkeygland burgers, cottage or venison pie, braaied/char grilled ribs or chops and certainly a meat lover's Pizza.

variety : Shiraz | 100% Shiraz

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.83 % vol rs : 2.81 g/l pH : 3.55 ta : 5.8 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2011

2013 Veritas Wine Awards - Gold

2013 International Wine and Spirit Competition - Gold

2009

2012 Platter's Guide - 3 stars

2011 Veritas - Silver Medal

2007

2011 Wine of the Month Club Winner

2011 Platter's Guide: 3 stars

2005

2009 Michelangelo Awards - Gold Medal

2004

2009 Wine Magazine's Best Value Awards

2008 Michelangelo International Wine Awards - Silver Medal

ageing : Can be enjoyed now, but further ageing of three to five years from vintage would be highly rewarded.

in the vineyard : Background

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 are sourced 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 show an abundance of colour and fruit flavours. The yields are also higher; therefore green harvesting is applied to limit the yield. Shiraz is the most planted grape variety on Simonsig Estate, as the terroir is perfectly suited to produce excellent quality Shiraz.

Vintage Description

The 2011 vintage will go down in history as a windy, dry and hotter than normal year. At Simonsig Estate the vintage was 33% more than in 2010, but it should be kept in mind that 2010 was 20% smaller. The young vineyards such as the Shiraz accounted for the biggest increase in tonnage. We are very pleased with the outcome of this Shiraz crop because excellent quality still prevailed.

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 : Style of Wine Full bodied and richly flavoured dry red

15 months oakling. 51% American White Oak, 49% French Oak. 2% Second Fill, 58% Third Fill, 6% Fourth Fill and 34% Fifth Fill.



Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za

