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Simonsig The SMV (Shiraz / Mourvèdre / Viognier) 2012



Youthful vibrant red. A chocolate masterpiece filled with dark berry and ripe cherry treats. These succulent, rich berry flavours are adorned with mocha aromas and wrapped in a smoky undertone. The velvety tannins combine the primary fruit and secondary wood elements, creating a lingering sweet spicy layer of decadence.

Wild mushroom risotto, stews, steak goulash, lamb shank, fillet of beef with Madagascar green pepper sauce.

variety : Shiraz | 89% Shiraz, 10% Mourvèdre, 1% Viognier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.4 % vol **rs :** 6.7 g/l **pH :** 3.48 **ta :** 5.3 g/l
type : Red **body :** Soft **taste :** Fruity **wooded**
pack : Bottle **closure :** Screwcap

2012
2013 Veritas Wine Awards - Silver
2013 International Wine and Spirit Competition - Silver
2009
Best Value Awards 2013: 3 stars
2012 John Platter Wine Guide: 3 stars
2011 Wine of the Month Panel Tasting: Non Bordeaux Blend: 1st out of 20 tasted
2008
2011 Platter's Guide: 3½ stars
2010 Veritas: Double Gold Medal
2011 Wine of the Month Club Winner

ageing : Enjoy this wine 3 to 5 years after vintage date.

in the vineyard : This will be remembered as a very dry year with the lowest rainfall of 476mm logged in our records since 1976, 33% below our long term average. Fortunately Simonsig has sufficient water resources to supplement the natural rainfall. While yields were slightly lower than 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. The 2012 harvest started a little later than usual on 18 January. Despite the drought, the cool growing season resulted in good levels of acidity with an improved concentration of fruit when compared with the hot 2011 vintage. The Shiraz and Mourvèdre were slow to ripen with the Shiraz only starting to reach optimum ripeness from 19 March. The increase in sugar level was slow and allowed for longer hanging time, enabling the tannins to mature. Although Simonsig Estate and the Stellenbosch region had a smaller vintage the wines are top quality across the whole spectrum.

in the cellar : Grape Variety: Shiraz 89%, Mourvèdre 10%, Viognier 1%

Style of Wine: Blended, soft fruity red

Background: The Shiraz Mourvèdre Viognier blend was first introduced into the Simonsig range in 2009.

Wood Maturation: Older wood supported by wood alternatives.

Simonsig Family Vineyards

Stellenbosch
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