

Simonsig Tiara 2010

This wine has a deep garnet centre with bright and youthful hues in the rim. The rich, perfumed bramble and red berry bouquet is enhanced by layers of mocha, sweet cinnamon sugar and vanilla spiciness. With more aeration the wine shows violet and delicious mulberry fruit. The high Cabernet Sauvignon content adds a lovely lead pencil influence while the fine grained tannins are beautifully balanced. Remarkably accessible at this early stage it will continue to open and integrate over the next 5 to 6 years.

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

variety : Cabernet Sauvignon | 78% Cabernet Sauvignon, 13% Merlot, 4% Petit Verdot, 3% Cabernet Franc, 2% Malbec

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.73 % vol rs : 2.4 g/l pH : 3.74 ta : 6.0 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

Tiara 2010: 2014 Mundis Vini Wine Competition : Gold

Tiara 2010: 2014 Platter's Guide: 4½ stars

Tiara 2010: 2013 Veritas Awards: Silver Medal

Tiara 2010: 2013 Concours Mondial de Bruxelles Silver Medal ra2010:2014Platter'sGuide:4½stars

Tiara 2010: Robert Parker, Wine Advocate: 90 Points

ageing : The Tiara has the body and structure to improve with cellaring up to 2018 but should last much longer. Owing to its elegance and fruit intensity, this wine can also be enjoyed now.

in the vineyard : Background

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 vintage was the first to include Petit Verdot with Malbec added in 2009, making the Tiara a true Bordeaux-style blend comprising all five varieties.

Vintage Description

The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature including 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. The Malbec was picked on the 3rd of March followed by the Cabernet Franc on the 16th, the Cabernet Sauvignon on the 19th and the Merlot on the 23rd. We waited for the Petit Verdot to reach optimum ripeness and only picked it on the 7th of April. Looking at the quality of these five components we believe that the full potential of the vintage was captured.

in the cellar : 17 Months oak. 92% French Oak, 8% American White Oak. 89% new oak, 2nd fill 2% 3rd fill 9%.



Simonsig Family Vineyards

Stellenbosch

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