

Simonsig The SMV (Shiraz / Mourvèdre / Viognier) 2013

Vibrant colour mix of maroon and prune. This Rhone partnership collaborates into a maze of blackcurrant and black berries. The subtle wood influence moulds the luscious fruit layers with a cinnamon twist.

Italian dishes, South African potjiekos, wild mushroom risotto and definitely a meat lover's pizza.

variety : Shiraz | 76% Shiraz, 23% Mourvèdre, 1% Viognier

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.85 % vol rs : 5.79 g/l pH : 3.76 ta : 4.7 g/l

type : Red **style :** Off Dry **body :** Soft **taste :** Fruity **wooded**

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

2012

2013 Veritas Wine Awards - Silver

2013 International Wine and Spirit Competition - Silver

2009

2013 Best Value Awards: 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 three to five years after vintage date.

Background

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

Style of Wine

Blended, soft fruity red.

in the vineyard : The winter of 2012 was wet and cold. The cooler conditions extended into the early part of summer, but December was the hottest in 47 years of recorded history in Stellenbosch. The dry conditions of the summer changed on 9 and 10 February when we had a downpour of 44 mm. On Friday 8 March 2013 there were more showers but the conditions dried out rather quickly due to high temperatures and a howling south-easter. Our initial fears of some dilution in the late season reds soon disappeared when the reds completed fermentation. Beautiful dark colours, soft and mature tannins with delicious ripe concentrated fruit flavours were obtained.

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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