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Simonsig Tiara 2011

The flagship wine of Simonsig, this Bordeaux-style red blend exhibits a deep, garnet centre, with bright hues on the rim. The rich, perfumed bramble and blue berry bouquet is enhanced by layers of sigar box and subtle nuances of spice. With more aeration, the wine shows violet and mulberry fruit, with some lead pencil influence, fine-grained tannins and a beautiful balance. Remarkably accessible now, it will continue to open and mature over the next five to six years.

Braised Pork belly, Chalmar beef rump, mushroom ravioli or any exotic rich meal.



variety : Cabernet Sauvignon | 66% Cabernet Sauvignon, 21% Merlot, 9% Petit Verdot, 4% Cabernet Franc
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.56 % vol **rs :** 3.05 g/l **pH :** 3.48 **ta :** 6.29 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Tiara 2011: 2014 Veritas: Double Gold Medal
Tiara 2011: 2015 Top 100 SA Wines
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
Tiara 2010: 2014 Platter'sGuide: 4½ stars
Tiara 2010: Robert Parker, Wine Advocate: 90 Points

ageing : The Tiara has the body and structure to improve with cellaring up to 2019 but should last much longer. Due to the elegance and fruit intensity it is also delicious to drink now.

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.

in the vineyard : 2011 Vintage will go down in history as windy, very dry and hotter than normal. At Simonsig Estate the vintage was 33% more than last year, but it should be kept in mind that 2010 was smaller by 20%. The young vineyards such as the Shiraz accounted for the biggest increase in tonnage. The bigger crop of Shiraz caused a shortage of red wine fermentation capacity and the extra wait meant the Cabernets and Merlots had longer hang time on the vines.

in the cellar : 16 Months oaking. 96% French oak, 4% American White oak. New wood 60%, 2nd fill 27%, 3rd fill 4%, fourth fill 9%.

Simonsig Family Vineyards

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