

Simonsig Mr Borio's Shiraz 2013

The wine shows a deep plum colour with attractive notes of blackberry and cherry. Notes of carnation intertwine with the well grafted tannins expressing layers of spice. A repetition of succulent blackberries and cherries reflects on the finish.

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

variety : Shiraz | 100% Shiraz
winery : Simonsig Wine Estate
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : alc : 14.47 % vol rs : 2.99 g/l pH : 3.69 ta : 5.5 g/l
type : Red style : Dry body : Full wooded
pack : Bottle size : 750ml closure : Cork

2012

2015 Veritas Awards: Silver Medal
2015 WOCM winner: The Wine of the Month Club
2015 Platter Wine Guide: 3½ stars
2015 IWSC: Silver Medal
2015 Ultra Value Wine Challenge: Silver

2011

2014 Concours Mondial De Bruxelles Competition: Silver Medal
2014 Sommelier Wine Awards: Silver Medal
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.

History

Alessandro Borio, a prisoner of war here during World War 2, stayed on making South Africa his home. A Master in "cemento" his unparalleled masonry skills and colourful personality made him a close friend of Simonsig's Malan family. Starting every day by cooking breakfast on his spade, he built the first cement wine tanks on Simonsig. This, the oldest part of the cellar is still used today to produce the much lauded Simonsig Shiraz.

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.

in the vineyard : The winter of 2013 was wet and cold. The cooler conditions extended in to 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 down pour of 44 mm. On Friday 8 March 2013 there were more showers but the conditions dried off rather quickly due to high temperatures and howling south easter. Our initial fears of some dilution in the late season reds soon disappeared when the reds completed fermentation. The 2013 vintage delivered wines with beautiful dark colours, soft and mature tannins with delicious ripe concentrated fruit flavours.

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 : **Wood Maturation:** 20 months oaking. 77% French Oak, 23% American White Oak. 8% 2nd fill, 14% 3rd fill and 78% 4th and 5th fill.

Simonsig Wine Estate

Stellenbosch

+27.218884900

www.simonsig.co.za

