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Simonsig Tiara 2012

This Bordeaux-style flagship of Simonsig displays a deep, garnet centre, with bright hues on the rim. The rich, blackcurrant and black cherry bouquet are enhanced by layers of cedar oak and tobacco leaf. With more aeration, the wine shows perfumed violet and black fruit, with some lead pencil and aniseed influence, fine-grained tannins and a beautiful balance.

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

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon, 17% Merlot, , 4% Cabernet Franc, 3%Malbec , 1% Petit Verdot
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.44 % vol **rs :** 3.3 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Remarkably accessible now, it will continue to open and mature over the next five to six years. 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 was the first vintage that had Petit Verdot included in the blend.

in the vineyard : The 2012 vintage will be remembered as a very dry year. A rainfall of only 469 mm was logged, 33% below our long term average and the lowest rainfall recorded since 1976. While yields were slightly lower than in 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. January and early February had their customary hot days in the mid-thirties, but the rest of the vintage was quite cool resulting in the ideal slow and even paced ripening.

about the harvest: The harvest began at least 10 days later than usual and it took great patience and care not to pick the grapes too early. We tasted and harvested blocks in separate batches to ensure optimal flavour and tannin ripeness.

in the cellar : 18 Months oaking. 100%French Oak. New Wood 97%, 2nd fill 3%.

Simonsig Family Vineyards

Stellenbosch

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