

Simonsig Tiara 2015

This classic Bordeaux-style blend showcases a deep garnet centre with bright and youthful hues on the rim. A 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.

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

2025 Veritas Awards - Gold

2019 Tim Atkin SA Special Report - 94 points

2019 Veritas Awards - Double Gold

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.

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 :

Style: Dry red Bordeaux-style blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot

Wood maturation: 17 months in 92% French oak, 8% American white oak



Simonsig Family Vineyards

Stellenbosch

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