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Simonsig Mr Borio's Shiraz 2016

The wine displays a dense opaque colour with a plum centre. Delicious notes of plum on the nose and succulent black berry fruit. Dominant black cherry fruit infuses with subtle hints of cedar oak that states a wellintegrated wine. A repetition of dark fruit on the finish

Stuffed mushrooms with ham or bacon, monkey gland burger, cottage pie, venison pie, braaied/char grilled ribs or chops and of course a meat lover's pizza.

variety : Shiraz | 100% Shiraz
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.70 % vol **rs :** 3.3 g/l **pH :** 3.67 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



ageing : Perfect for drinking now but further aging until 3 to 5 years from vintage date would be highly rewarded.

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 come 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 an abundance of colour and fruit flavours. The yields are also higher and green harvesting is done to limit the yield. Shiraz is the most planted grape variety on Simonsig Estate because the terroir is perfectly suited to produce excellent quality Shiraz

in the vineyard : We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

about the harvest: The 2015 harvest is definitely one for the books. The selected blocks were picked from mid-March to end of March.

in the cellar : 16 months oaking. 74% French Oak, 26% American White Oak. 10% Second Fill, 56% Third Fill and 34% Other.

Simonsig Family Vineyards

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