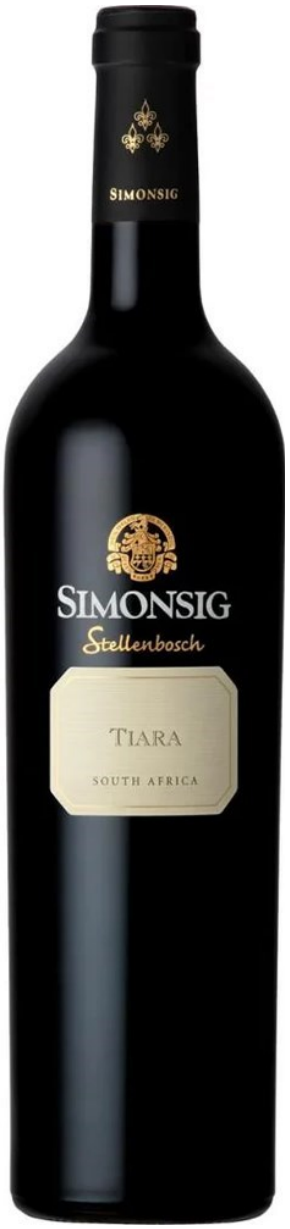
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Simonsig Tiara 2016

The flagship wine of Simonsig, this Bordeaux-style red blend exhibits a crimson red colour. The rich, perfumed aromas of spiced red cherry are alluring. Harmonious layers of ripe red cherry, raspberry compote, violets and a touch of pencil shavings. The wine is finely balanced with the fruit carefully supported by a well-judged use of oak. The tannins are round with a long, dry finish.

Pairs well with braised pork belly, Chalmar beef rump or mushroom ravioli.
Serve between 16-18°C.



variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 20% Merlot, 4% Petit Verdot, 4% Cabernet Franc
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.82 % vol **rs :** 2.7 g/l **pH :** 3.54 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Vintage 2015
2019 Tim Atkin SA Special Report - 94 points
2019 Veritas Wine Awards - Double Gold

ageing : The Tiara has the body and structure to improve with cellaring up to 2024 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 : It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to very healthy grapes. Most other regions, especially the Swartland, produced significantly smaller crops, but at Simonsig we produced 2% more than 2015. All four varieties delivered good concentration of colour and fruit and we are very excited about the end results.

about the harvest: It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat.

in the cellar :
16 Months oaking. 100% French Oak. New Wood 92% and 2nd fill 8%.

Simonsig Family Vineyards

Stellenbosch
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