

Simonsig Mr Borio's Shiraz 2019

The wine has a wonderful deep red colour. On the nose you pick up perfumed aromas of sour cherry, raspberry juice, and floral hints with a sweet vanilla spice. Although this is a medium bodied wine, it comes across as light and elegant. The wine is full of flavour and has an exciting juiciness to it.

Pairs well with mushrooms stuffed 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 : 13.9 % vol rs : 2.1 g/l pH : 3.47 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Perfect for drinking now, but further aging from 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 : One of the major influences on the 2019 harvest was the preceding winter which saw 70% more rainfall than the previous year - one recognised as among the driest in the history of the Cape Winelands. An unexpected warm spell in June 2018 saw temperatures rising to above 30°C, pushing the vineyards to uneven, budding, and patchy ripening as the berries gained sugar and colour. The uneven ripening posed a real challenge for the harvest teams. The 2019 vintage started off as really cool during the initial stages, with a hot dry period in the middle and quickly cooling down again towards the middle of March. This had big benefits for the later red cultivars for perfect phenolic ripeness at lower sugar levels.

about the harvest: The grapes were picked by hand over the days of 14 -15 March 2018 on a ripeness level of 24 -24,5 balling.

in the cellar :

The grapes were destemmed and left for two days to cold soak. Fermentation lasted between 9 and 12 days on skins before pressing. Malolactic fermentation occurred in tank before taken to barrel for aging.

17 months in 225L French oak barrels. 15% 2nd fill; 35% 3rd fill; 50% older barrels.



Simonsig Family Vineyards

Stellenbosch

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