

Simonsig Tiara 2018

The wine has a dark crimson colour that draws you in. Bursting aromas of dark berry fruit comes out of the glass. Layers of bramble, blackcurrant, and raspberry with hints of fine floral notes and cedar oak spice makes this a complex wine. The tannins are almost chalky but are seamlessly integrated with a lively acidity to give it a long finish that carries the fruit well.

Pairs well with braised pork belly, Chalmar beef rump or mushroom ravioli.

variety : Cabernet Sauvignon | 82% Cabernet Sauvignon, 13% Merlot, 2% Petit Verdot, 2% Cabernet Franc, 1% Malbec

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.6 % vol rs : 3.2 g/l pH : 3.5 ta : 5.7 g/l

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

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

ageing : The Tiara has the body and structure to improve with cellaring up to 2028 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 : Meticulous sorting takes place in the vineyard. Grapes are destemmed to tank and left for two days to cold soak before inoculation. Daily soft pump overs varied between 2 -4 per day, depending on the rate of fermentation.

Cab and Merlot spent a total of 20 days on skins before pressing. Cab franc, Petit Verdot and Malbec was fermented in open top fermenters and a combination of punch downs and pump overs were done during fermentation which lasted 11 to 20 days. Malolactic fermentation occurred in barrel. Blending took place after 8 months aging, where after it spent another 10 months in barrel before bottling. Total 18 months in 80% new French oak and 20% second fill. Three rackings were done during aging.

about the harvest: Grapes picked at optimum ripeness.

in the cellar :

18 months in French oak barrels. 80% new and 20% second fill.



Simonsig Family Vineyards

Stellenbosch

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