

## Simonsig Mr Borio's Shiraz 2020

The wine displays an inky garnet colour in the glass. From the start, there is a depth of fruit that is noticeable with sappy dark fruit intensity. Crushed blackberries, sour cherry, violets and spice mixed in with hints of earthy notes give a layered complexity on the palate. The wine has a vibrant acidity, powdery tannins with soft oak flavours that gives it a bit of richness.

Pairs well with mushrooms stuffed with ham or bacon, monkey gland burger, cottage pie, venison pie, braai/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 : 14.0 % vol rs : 2.8 g/l pH : 3.4 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.

**about the harvest :** The grapes were picked by hand over the days of 12 -18 March 2020 on a ripeness level of 24 -24,5 balling.

**in the cellar :** The grapes were destemmed and left for two days to cold soak. One pick was fermented with a whole bunch portion of 19%. Fermentation lasted between 9 and 12 days on skins before pressing. Malolactic fermentation occurred in tank before taken to barrel for aging.

16 months in 225L French oak barrels. 23% 2nd fill; 35% 3rd fill; 42% older barrels.



### Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za