

Simonsig Tiara 2019

Captivating aromas of luscious red and dark fruit tickle your senses. As you delve deeper, the allure of blackberry and black cherry emerges, entwining with each other. Subtle nuances of sweet baking spices that gently unfold, lending warmth and sophistication to this wonderfully complex wine. On the palate, the silky tannins caress your taste buds, carrying the essence of the aromas in perfect harmony. The red and dark fruit flavours come to life with an excellently balanced acidity.

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

variety : Cabernet Sauvignon | 73% Cabernet Sauvignon, 21% Merlot, 4% Cabernet Franc, 2% Malbec

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.5 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **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.

A Tiara, graced with diamond-studded grandeur, graces the head of a royal princess. Tiara embodies the pinnacle of each vintage, dating back to its maiden release in 1990, proudly standing as Simonsig's flagship. Nurtured in ancient, weathered shale soils, a perfumed and exquisitely feminine elegance is revealed, a quality reflected in its very name.

in the vineyard : Owing to an extended drought, deemed by some as the most severe in a century, and compounded by water restrictions, the 2019 vintage proved exceptionally challenging. The expertise of the vineyard and cellar teams was undeniably put to the test by the warm and dry climatic conditions; adaptations in practices were made to mitigate the impact of water shortage. Despite the adversity, the dry weather throughout the season had its merits. Vines thrived, and in most regions, reports of pests or diseases were minimal or non-existent. The arid, warm conditions did lead to the development of smaller berries, yet their reduced size was accompanied by a remarkable intensity.

about the harvest: Grapes were harvested at optimum ripeness, undergoing meticulous sorting in the vineyard.

in the cellar : Following destemming, they were transferred to tanks and subjected to a two-day cold soak before inoculation. Daily soft pump overs, ranging between 2 and 4 per day, were employed, adjusting based on the rate of fermentation. Both Cabernet Sauvignon and Merlot spent a total of 14 to 18 days on skins before pressing. Cabernet Franc and Malbec underwent fermentation in open-top fermenters, employing a combination of punch downs and pump overs during their respective 14- and 18-day fermentation periods. Malolactic fermentation took place in barrels. The blending process occurred after eight months of ageing, followed by an additional 10 months in barrels before bottling. Three rackings were performed before the bottling stage.

Wood Maturation: 20 months in French oak barrels: 54% 1st fill ; 38% 2nd fill and 8% 3rd fill.



Simonsig Family Vineyards

Stellenbosch

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