wine.co.za
easiest way to buy wine

Simonsig Mr Borio's Shiraz 2022

This Shiraz presents an intense dark crimson colour with enticing aromas of violets and blackberry, blending floral elegance with rich fruit. On the palate, vibrant flavours of blackberry, raspberry, and plum unfold, supported by seamless tannins that offer structure and finesse. Balanced and expressive, this wine showcases a harmonious blend of bold fruit and a silky, refined texture. The finish is smooth and lingering, leaving a lasting impression.

This Shiraz pairs well with mushrooms stuffed with ham or bacon, Gourmet burgers, venison pie, braaied/chargrilled 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 :** 13.61 % vol **rs :** 2.3 g/l **pH :** 3.35 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Perfect for drinking now, but further aging until 5 to 8 years from vintage date would be highly rewarding.

Alessandro Borio, a prisoner of war from World War II, made South Africa his home. Starting every day by cooking breakfast on his spade, his colourful personality made him a memorable character and close friend of the Malan family. Mr Borio was a master in "cemento", and his unparalleled masonry skills led him to build the first cement wine tanks at Simonsig. These tanks are still used today to produce this much-loved Shiraz.

in the vineyard : In 2021, ample winter rainfall and optimal soil moisture set the stage for the vines. A late, extended winter and cool conditions during spring and early summer delayed the season. Precise vineyard management, including monitoring rainfall, prevented fungal diseases. The promising harvest emerged with abundant flowering bunches, and the cool December and January weather supported gradual ripening and flavour concentration. Warm, dry conditions from late January to February accelerated ripening, resulting in smaller bunches with intensified flavours.

about the harvest: The grapes were handpicked over a 4 day period from the 8th of March to the 24th March 2022 from a single vineyard with a ripeness level of 21,6 - 24,8 balling

in the cellar : The grapes were destemmed and left for two days to cold soak. Ferments had a whole bunch portion of up to 22%. Fermentation lasted between 9 and 15 days on skins before pressing. Malolactic fermentation occurred in both stainless tanks and barrels. A small portion of carbonic macerated Shiraz was also part of the blend. The wine then matured for 12 months in 225L French oak barrels, utilising 10% new barrels alongside 35% second-fill and 45% third-fill with the remainder 10% in fourth-filled barrels.

Simonsig Family Vineyards
Stellenbosch
021 888 4900
www.simonsig.co.za