

Simonsig Tiara 2020

This Cabernet Sauvignon-led blend presents itself with vivid colour, hinting at the intensity within. The nose opens with brightness of fruit, lifted by spicy red berry tones and a lively cranberry edge, before deepening into a dark fruit core of cassis and black plum. Subtle earthy notes weave through the aromas, adding complexity and grounding the fruit purity. On the palate, fruit sweetness and concentration are immediately apparent, balanced by layers of dark chocolate and a earthy undertone that lends sophistication. The wine's structure is defined by elegant, silky tannins that glide effortlessly across the palate, creating texture without heaviness. A fine balance between freshness and depth drives the flavour profile, ensuring both approachability and age-worthiness. The finish is long and harmonious, carried by lingering berry brightness and gentle spice.

This Bordeaux-style blend's rich structure and supple tannins make it an excellent partner for slow-braised pork belly, succulent Chalmers beef rump, or silky mushroom ravioli in a creamy sauce.

variety : Cabernet Sauvignon | 77% Cabernet Sauvignon, 14% Merlot, 6% Malbec, 2% Petit Verdot, 1% Cabernet Franc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.32 % vol rs : 3.3 g/l pH : 3.42 ta : 6.1 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 : Increased rainfall during the winter months of 2019, coupled with a rise in dam levels, significantly enhanced water availability for the vineyards. Even bud break and a profusion of flowering bunches, showed early promise. Overall, conditions remained favourable, with the exception of some wind interference during flowering and December rains necessitating meticulous vineyard management. Following these challenges, the season unfolded with moderate temperatures and dry weather, culminating in an outstanding overall harvest. The vineyards yielded above-average quantities of grapes, notable for their health and exceptional quality. Despite the intensity of the season, which demanded unwavering focus and precise execution, it presented significant potential when managed adeptly.

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. The Cabernet Sauvignon and Merlot ferments spent a total of 10 to 22 days on skins before pressing. The Cabernet Franc, Petit Verdot and Malbec underwent fermentation in open-top fermenters, employing a combination of punch downs and pump overs during their fermentations. Malolactic fermentation took place in barrels. The blending process occurred after eight months of ageing, followed by an additional 12 months in barrels before bottling. Three rackings were performed before the bottling stage. Matured for 20 months in French oak barrels: 65% 1st fill ; 20% 2nd fill and 15% 3rd fill.



Simonsig Family Vineyards

Stellenbosch

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