

Simonsig Tiara 1999

Deep black cherry colour. The nose shows ripe blackcurrant and cassis aromas with subtle toasty wood vanilla and cinnamon influence. Delicate crushed berry fruit on the palate well balanced by the classic mature tannin structure. The overall impression is elegant with loss of hidden flavour that will emerge with further maturation

variety : Cabernet Sauvignon | 48% Cabernet Sauvignon, 39% Merlot, 9% Petit Verdot, 4% Cabernet Franc

winery : Simonsig Wine Estate

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.11 g/l pH : 3.51 ta : 5.55 g/l va : 0.7 g/l so2 : 61 mg/l fso2 : 18 mg/l

type : Red

Veritas 2005 - Silver

ageing : The Tiara has the body and structure to improve with cellaring up to 2005, but should last much longer. Due to the elegance and great fruit intensity it is also delicious to drink now

in the vineyard : Winter rains commenced early but by mid winter the rainfall had dropped dramatically resulting in an unusually dry winter. Spring came early but then very cold and rainy weather conditions in November badly affected the flowering of certain grape varieties. Cool December conditions resulted in a later than expected start to the vintage. Shortly thereafter the temperatures soared and sugar levels rose, producing very healthy, plump ripe berries.

in the cellar : 20 months oaking. French Oak: 74%. American New Oak: 26% New: 40% 2nd Fill: 26% Older: 34%



Simonsig Wine Estate

Stellenbosch

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