



MR BORIO'S SHIRAZ

Style of Wine

Full bodied and richly flavoured dry red

Heritage

Alessandro Borio, a prisoner of war here during World War 2, stayed on making South Africa his home. A Master in "cemento" his unparalleled masonry skills and colourful personality made him a close friend of Simonsig's Malan family. Starting every day by cooking breakfast on his spade, he built the first cement wine tanks on Simonsig. This, the oldest part of the cellar is still used today to produce the much lauded Simonsig Shiraz.

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 are sourced 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 show an abundance of colour and fruit flavours. The yields are also higher; therefore green harvesting is applied to limit the yield. Shiraz is the most planted grape variety on Simonsig Estate, as the terroir is perfectly suited to produce excellent quality Shiraz.

Vintage Description

The 2013/2014 growing season will be remembered as one of the wettest seasons that had two effects on the 2014 harvest. Firstly, it resulted in a larger crop, especially Sauvignon Blanc, and secondly, it brought fungal disease to some varieties. It was a challenge for the viticulturist to keep the vineyards healthy and in pristine condition. Although the 2014 harvest had its unique challenges, it delivered wines with great quality.

Wood Maturation

20 months oak. 86% French Oak, 14% American White Oak. 3% Third Fill and 97% Fourth and Fifth Fill.

Wine Description

The wine displays a dense opaque colour with a plum undertone. Delicious notes of red berry fruit infused with black cherries. Subtle hints of cedar oak transforms into attractive notes of spice. A repetition of succulent black cherries reflects on the finish.

Cellaring Potential

Perfect for drinking now, but further ageing of three to five years from vintage would be highly rewarded.

Serving Suggestions

Pair with stuffed mushrooms with ham or bacon, monkey gland burger, cottage pie, venison pie, braised/char grilled ribs or chops or a meat lover's Pizza.



AWARDS

- Mr. Borio's Shiraz 2013: 2017 Platter's Wine Guide: 3½ stars
Mr. Borio's Shiraz 2012: 2016 WOMC winner: Best Value Club
2015 Veritas Awards: Silver Medal
2015 WOMC winner: The Wine of the Month Club
2015 Platter Wine Guide: 3½ stars
2015 IWSC: Silver Medal
2015 Ultra Value Wine Challenge: Silver
Mr. Borio's Shiraz 2011: 2014 Concours Mondial De Bruxelles Competition: Silver Medal
2014 Sommelier Wine Awards: Silver Medal

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Vintage
2014

Region
Stellenbosch

Grapes
Shiraz 100 %

Analysis
Alcohol: 14.5 % vol
Residual Sugar: 3.2 g/l
Total Acidity: 5.3 g/l
pH: 3.6

