



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 2011 vintage will go down in history as a windy, dry and hotter than normal year. At Simonsig Estate the vintage was 33% more than in 2010, but it should be kept in mind that 2010 was 20% smaller. The young vineyards such as the Shiraz accounted for the biggest increase in tonnage. We are very pleased with the outcome of this Shiraz crop because excellent quality still prevailed.

Wood Maturation

15 months oaking. 51% American White Oak, 49% French Oak. 2% Second Fill, 58% Third Fill, 6% Fourth Fill and 34% Fifth Fill.

Wine Description

Plum with a youthful purplish rim. Vibrant layers of red berries and cherries encrusted in black fruit with a touch of vanilla pod. The sweet spice of Mr Borio melds with subtle yet remarkable oak notes creating a feast of mouth filling flavours. The tamed tannins ensure that the character of Mr Borio is captured, leaving you wanting for more.

Cellaring Potential

Can be enjoyed now, but further ageing of three to five years from vintage would be highly rewarded.

Serving Suggestions

This wine pairs exceptionally well with ham or bacon stuffed mushrooms, monkeygland burgers, cottage or venison pie, braaiied/char grilled ribs or chops and certainly a meat lover's Pizza.



AWARDS

- Mr. Borio's Shiraz 2011: 2015 WOMC: Winner: The Best Value Wine Club
2014 Concours Mondial De Bruxelles Competition: Silver Medal
2014 Sommelier Wine Awards: Silver Medal
2013 Veritas: Gold Medal
2013 International Wine & Spirits Competition: Gold Medal
2014 Wine of the Month Club Awards: Best Value
- Mr. Borio's Shiraz 2010: 2012 Veritas: Silver Medal
- Mr. Borio's Shiraz 2009: 2012 John Platter Wine Guide: 3 stars
2011 Veritas: Silver Medal
- Mr. Borio's Shiraz 2007: 2011 Wine of the Month Club Winner

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Vintage
2011

Region
Stellenbosch

Grapes
Shiraz 100 %

Analysis
Alcohol: 14.83 % vol
Residual Sugar: 2.81 g/l
Total Acidity: 5.8 g/l
pH: 3.55

