



## 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 winter of 2013 was wet and cold. The cooler conditions extended into the early part of summer, but December was the hottest in 47 years of recorded history in Stellenbosch. The dry conditions of the summer changed on 9 and 10 February when we had a downpour of 44 mm. On Friday 8 March 2013 there were more showers but the conditions dried off rather quickly due to high temperatures and the howling South-Easter. Our initial fears of some dilution in the late season reds soon disappeared when the reds completed fermentation. Beautiful dark colours accompany soft and mature tannins with delicious ripe concentrated fruit flavours.

### Wood Maturation

20 months oakling. 77% French Oak, 23% American White Oak. 8% Second Fill, 14% Third Fill and 78% Fourth and Fifth Fill.

### Wine Description

The wine shows a deep plum colour with attractive notes of blackberry and cherry. Notes of carnation intertwine with the well grafted tannins expressing layers of spice. A repetition of succulent blackberries and cherries reflects on the finish.

### 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 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**  
2013

**Region**  
Stellenbosch

**Grapes**  
Shiraz 100 %

**Analysis**  
Alcohol: 14.47 % vol  
Residual Sugar: 2.99 g/l  
Total Acidity: 5.5 g/l  
pH: 3.69

