



SIMONSIG
STELLENBOSCH



TIARA

Style of Wine

Dry Red wine. Bordeaux Style blend

Heritage

This is the flagship red wine of Simonsig and reflects the best quality the vintage has delivered. The first Tiara was made in 1990 and upon release in 1992 it was an instant hit being chosen by the Wine of the Month Club as Wine of the year. The 1997 was the first vintage that had Petit Verdot included in the blend. This is the first year that we used Malbec, so that the Tiara consists out of all five varieties to represent a true Bordeaux blend.

Vintage Description

After an exceptional wet winter the soils were well saturated and throughout the growing season a quintessential Mediterranean climate prevailed. However, it was the idyllic cooler conditions, which lasted from spring until February, that ensured a slower ripening of the early varieties. This first meaningful rainfall only made its appearance at the end of the harvest, which allowed the longest possible hang time allowing the late varieties to reach maturity and develop a refined flavour spectrum. All five varieties benefited from the longer optimal ripening resulting in a wine that shows finesse with soft, smooth tannins and voluptuous ripe flavours.

Wine Description

Deep Persian Carpet Red. Intense black berry and cherry flavours with hints of cigar box. A whiff of dried fynbos adds depth and dimension to this full circle Bordeaux blend. Secondary aromas of tobacco and pencil shavings with subtle wood nuances capture the palate. Firm yet developed tannins uphold the structure and balance between these five varieties, creating harmony and ever lasting flavours.

Wood Maturation

17 Months oaking. 92% French Oak, 8% American White Oak. New Wood 89%, 2nd fill 2% 3rd fill 9%.

Cellaring Potential

The Tiara has the body and structure to improve with cellaring up to 2018, but should last much longer. Due to the elegance and fruit intensity it is also delicious to drink now.

Serving Suggestions

Springbok Espetada, Smoked Kudu fillet with spicy beetroot and mash potatoes or a traditional Beef stew.



A W A R D S

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| 2009 | 2013 International Wine & Spirits Competition: Gold Medal
2013 Platter's Guide: 4½ stars
20th Concours Mondial de Bruxelles Gold Medal
2012 Veritas Awards : Gold Medal |
| 2007 | 2010 International Wine and Spirit Competition: Silver Medal
2010 Veritas: Silver Medal |
| 2006 | 2010 Platter: 4½ sterre
2009 Veritas: Silver Medal |
| 2005 | 2009 International Wine and Spirit Competition: Silver
Winner: Wine of the Month Club 2007: Bordeaux Blend
Calyon Trophy 2007 Bordeaux Blend Challenge: Gold Medal: 1st Runner-up
Veritas 2007: Silver Medal
2008 Platter's Guide: 4½ stars |
| 2004 | Veritas 2006: Silver Medal |
| 2003 | Veritas 2005: Silver Medal
Veritas 2007: Bronze Medal
International Wine and Spirit Competition 2009: Silver Best in Class
International Wine and Spirit Competition 2006: Silver |

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Vintage

2009

Region

Stellenbosch

Grapes

Cabernet Sauvignon 76% , Merlot 17%
Cabernet Franc 3% , Petit Verdot 2%
Malbec 2%

Analysis

Alcohol: 14.4% vol
Residual Sugar: 1.7 g/l
Total Acidity: 6.3 g/l
pH: 3.7

