



# 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 vintage was the first to include Petit Verdot with Malbec added in 2009, making Tiara a true Bordeaux-style blend comprising all five varieties.

### Vintage Description

The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature including pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantity it most definitely was one of quality and concentrated fruit. The Malbec was picked on the 3rd of March followed by the Cabernet Franc on the 16th, the Cabernet Sauvignon on the 19th and the Merlot on the 23rd. We waited for the Petit Verdot to reach optimum ripeness and only picked it on the 7th of April. Looking at the quality of these five components we believe that the full potential of the vintage was captured

### Wine Description

This wine has a deep garnet centre with bright and youthful hues in the rim. The rich, perfumed bramble and red berry bouquet is enhanced by layers of mocha, sweet cinnamon sugar and vanilla spiciness. With more aeration the wine shows violet and delicious mulberry fruit. The high Cabernet Sauvignon content adds a lovely lead pencil influence while the fine grained tannins are beautifully balanced. Remarkably accessible at this early stage it will continue to open and integrate over the next 5 to 6 years.

### 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. Owing to its elegance and fruit intensity, this wine can also be enjoyed 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

- Tiara 2010: 2014 Mundus Vini Awards: Gold Medal
- 2013 Veritas Awards: Silver Medal
- 2013 Concours Mondial de Bruxelles Silver Medal
- 2014 Platter's Guide: 4½ stars
- Robert Parker, Wine Advocate: 90 Points
- 2009 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 2012 Veritas: Silver Medal
- 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

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### Vintage

2010

### Region

Stellenbosch

### Grapes

Cabernet Sauvignon 78% , Merlot 13%  
Cabernet Franc 3% , Petit Verdot 4%  
Malbec 2%

### Analysis

Alcohol: 14.73% vol  
Residual Sugar: 2.4 g/l  
Total Acidity: 6. g/l  
pH: 3.74

