



MR. BORIO'S SHIRAZ 2016

Wine of Origin Stellenbosch

Style of Wine: Full bodied and richly flavoured dry red.

Grape varieties: 100% Shiraz

Background:

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 come 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 an abundance of colour and fruit flavours. The yields are also higher and green harvesting is done to limit the yield. Shiraz is the most planted grape variety on Simonsig Estate because the terroir is perfectly suited to produce excellent quality Shiraz.

Vintage Description:

It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to very healthy grapes. Most other regions especially the Swartland produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Shiraz grapes delivered good concentration of colour and fruit.

Vinification:

Grapes are picked based on taste to keep track of flavour development in the vineyard. Grapes are picked during cool early mornings and are handled reductively all the way through vinification. Limited skin contact is allowed on selected batches to maximise fruit without losing acidity. Gentle pressing and lower juice recovery give rise to greater elegance. The juice is settled brilliantly clear and inoculated with a selected yeast strain. Fermentation temperatures are kept low at 11-12 °C to ensure slow fermentation and enhance fruit intensity. After fermentation the wine is kept on the lees as long as possible (3-6 months) and stirred regularly to enhance mouth feel.

Wine Description:

The wine displays a dark Persian carpet red colour. Fragrant notes of potpourri paints the background for the juicy layers of plum and black cherries. Vanilla and cinnamon spice coats the palate with hints of tobacco leaf lingering on the palate.

Wood Maturation:

15 months oakling. 84% French Oak, 16% American White Oak. 15% Second Fill, 40% Third Fill and 45% Other.

Cellaring Potential:

Perfect for drinking now, but further aging until 3 to 5 years from vintage date would be highly rewarded.

Serving Suggestions:

Pairs well with mushrooms stuffed with ham or bacon, monkey gland burger, cottage pie, venison pie, braaiied/char grilled ribs or chops, and of course a meat lover's Pizza.

Analysis:

Alcohol:	14.4% by volume
Residual Sugar:	3.6 g/l
Total Acidity:	5.1 g/l
pH:	3.58