



TIARA 2012

Origin of Wine: Stellenbosch

Grape varieties:

Cabernet Sauvignon 75% | Merlot 17% | Cabernet Franc 4% | Malbec 3%,
Petit Verdot 1%

Style of Wine: Dry Red wine. Bordeaux-style blend.

Background:

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.

Vintage Description:

The 2012 vintage will be remembered as a very dry year. A rainfall of only 469 mm was logged, 33% below our long term average and the lowest rainfall recorded since 1976. While yields were slightly lower than in 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. January and early February had their customary hot days in the mid-thirties, but the rest of the vintage was quite cool resulting in the ideal slow and even paced ripening. The harvest began at least 10 days later than usual and it took great patience and care not to pick the grapes too early. We tasted and harvested blocks in separate batches to ensure optimal flavour and tannin ripeness.

Wood Maturation:

18 Months oaking. 100% French Oak. New Wood 97%, 2nd fill 3%.

Wine Description:

This Bordeaux-style flagship of Simonsig displays a deep, garnet centre, with bright hues on the rim. The rich, blackcurrant and black cherry bouquet are enhanced by layers of cedar oak and tobacco leaf. With more aeration, the wine shows perfumed violet and black fruit, with some lead pencil and aniseed influence, fine-grained tannins and a beautiful balance. Remarkably accessible now, it will continue to open and mature over the next five to six years.

Cellaring Potential:

The Tiara has the body and structure to improve with cellaring up to 2019, but should last much longer. Due to the elegance and fruit intensity it is also delicious to drink now.

Analysis:

Alcohol:	14.44% by volume
Residual Sugar:	3.3 g/l
Total Acidity:	6.0 g/l
pH:	3.5