



## TIARA 2013

### Wine of Origin Stellenbosch

**Style of Wine:** Dry red wine. Bordeaux-style blend

**Grape varieties:**

Cabernet Sauvignon 68% | Merlot 22% | Petit Verdot 4% | Malbec 4% | Cabernet Franc 2%

**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 and in 2009 we introduced Malbec to the blend as well.

**Vintage Description:**

The winter of 2013 was cold and wet. The cooler conditions extended into the early part of summer; however December was the hottest month 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. The 2013 vintage delivered wines with beautiful dark colours, soft and mature tannins with delicious ripe, concentrated fruit flavours.

**Wine Description:**

This Bordeaux-style flagship of Simonsig displays a deep, garnet centre, with bright hues on the rim. The vibrant fruit pastille of blueberry and cassis with hints of tobacco leaf paints the entrance. Lovely notes of potpourri add liveliness to this complex blend. The tightly knit yet balanced tannins absorb the aromas and release them with a lingering dry finish.

**Wood Maturation:**

17 Months oaking. 100% French Oak. New Wood 100%,

**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:	14.02% by volume
Residual Sugar:	2.4 g/l
Total Acidity:	5.3 g/l
pH:	3.74