



## TIARA 2014

### Wine of Origin Stellenbosch

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

**Grape varieties:** Cabernet Sauvignon 79% | Merlot 15% | Cabernet Franc 6%

### 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.

### Vintage Description:

The 2013/2014 growing season will be remembered as one of the wettest seasons, which had two effects on the 2014 harvest. One, it resulted in a bigger crop - especially in Sauvignon Blanc. Two, it brought fungal disease to some varieties. It was a huge challenge for the viticulturist to keep the vineyards healthy and in pristine condition. During the last part of harvest continuous rain showers, especially in March, put a strain on the ripening of the Cabernet Sauvignon. Although the 2014 harvest had its unique challenges it delivered wines with great quality.

### Wine Description:

The wine displays a deep garnet red colour with a bright scarlet rim. Our flagship Bordeaux style blend displays perfumed notes of cassis, blueberries and cigar box on the nose. On the palate, plums, cherries and blackberries are followed by tobacco leaf and oak spice. Beautifully balanced with fine grained, yet polished tannins. This wine will mature gracefully over the next five to eight years.

### Wood Maturation:

15 Months oaking. 100% French Oak. New Wood 72%, Second Fill 28%

### 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:	14.39% by volume
Residual Sugar:	3.0 g/l
Total Acidity:	5.7 g/l
pH:	3.66