



## TIARA 2015

### Wine of Origin Stellenbosch

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

**Grape varieties:** Cabernet Sauvignon 68% | Merlot 24% | Petit Verdot 4% | Cabernet Franc 4%

### 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 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The selected blocks were picked from mid-March to end of March. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

### Wine Description:

This Bordeaux-style red blend exhibits a deep, garnet centre, with bright hues on the rim. The rich, perfumed blackcurrant and cassis is enhanced by layers of lead pencil shavings and subtle cedar oak nuances. With more aeration, the wine shows red cherry and mulberry fruit, fine-grained tannins and a beautiful balance. Remarkably accessible now, but it will continue to open and mature over time.

### Wood Maturation:

17 Months oaking. 100% French Oak. New Wood 51%, 2nd fill 25%, other 24%.

### Serving Suggestion:

Pairs well with braised pork belly, Chalmar beef rump and mushroom ravioli.

### Cellaring Potential:

The Tiara has the body and structure to improve with cellaring up to 2023, but should last much longer. Due to the elegance and fruit intensity it is also delicious to drink now.

### Analysis:

Alcohol:	14.74% by volume
Residual Sugar:	2.6 g/l
Total Acidity:	5.5 g/l
pH:	3.61