



SIMONSIG

STELLENBOSCH



TIARA

Style of Wine

Dry red wine. Bordeaux style blend.

Heritage

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 2004 vintage will be remembered for its slow ripening conditions. Many weeks had one or two days without harvesting, leading to ideal working space in the cellar. The reds benefit from this having a few extra days on the skins. The winter was characterised by very cold spells and the most snow on the mountains in years. Flowering was uneven in certain varieties such as Cabernet Sauvignon which called for selective bunch thinning at veraison. The cool summer produced smaller berries and the cool nights lead to very intense colour in the red wines. The longer hanging time in the vineyard ensured phenolic maturity coinciding with sugar ripeness resulting to fruitier wines with soft tannins.

Wine Description

Enchanting flavours of blackberry, fynbos and succulent blackcurrant. The solid partnership of Cabernet Sauvignon and Merlot are pronounced by a cassis undertone. Infusion of spice and oak cedar reflects the fine art of wood integration. The firm but well developed tannin structure captures each unique cultivar leading to a dry finish of lingering aromas. Tiara represents elegance, style and will exceed your expectations as a Bordeaux blend.

Wood Maturation

21 Months oaking. 97% French Oak, 3% American White Oak, New wood 81%, 2nd fill 19%.

Cellaring Potential

The Tiara has the body and structure to improve with cellaring up to 2012, but should last much longer. Due to the elegance and great fruit intensity it is also delicious to drink now.

Serving Suggestions

Grilled fillet of beef, Oxtail, Beef Stroganoff.



A W A R D S

2002	2004 Veritas: Double Gold Fairbairn Capital Trophy Wine Show 2005: Silver International Wine and Spirit Competition 2005: Silver International Wine and Spirit Competition 2006: Silver Monde Selection 2006: Silver Medal Decanter 2006 Awards: Silver International Wine Challenge 2006: Bronze
2003	Veritas 2005: Silver Medal International Wine and Spirit Competition 2006: Silver Veritas 2007: Bronze Medal
2004	Veritas 2006: Silver Medal
2005	Winner: Wine of the Month Club 2007: Bordeaux Blend Calyon Trophy 2007 Bordeaux Blend Challenge: Gold Medal: 1st Runner-up

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Vintage
2004

Region
Stellenbosch

Grapes
Cabernet Sauvignon 59%
Merlot 32%
Cabernet Franc 5%
Petit Verdot 4%

Analysis
Alcohol: 14.7% vol
Residual Sugar: 2.9 g/l
Total Acidity: 5.4 g/l
pH: 3.5

