



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

Very cool conditions in the early part of the season were ideal for flavour formation. These conditions lasted up to mid January when temperatures rose significantly and caused ripening to increase rapidly. A welcome shower in early February refreshed the vines and normalised the weather pattern. The nights were cool and south westerly breezes moderated temperatures during the day. The very cool night temperatures caused sugars to rise very slowly and the older vineyards showed more noticeable virus symptoms. Thorough selection in the vineyards was necessary to only bring in perfectly healthy grapes. The slow increase in sugar levels were ideal for optimal phenolic ripeness as hanging time was stretched to the limit. Outstanding blending components were created by the perfectly ripened Merlot and younger Cabernet Sauvignon vineyards.

Wine Description

Dark Persian carpet red colour. Exploding vibrant fruit flavours of blackcurrants, cassis and violets and a touch of pencil shavings captures the intensity of the Tiara. Sweet vanilla and dark chocolate aromas reveal the spicy French oak contribution. Each individual cultivar adds to complexity creating a harmonious blend of pure enjoyment. The elegance and finesse of the Merlot uplifts the cedar, cigar box undertone of the Cabernet Sauvignon while the Petit Verdot adds colour and tightens the tannins. The perfumed fruit are enhanced by the gentle fragrance of the Cabernet franc. The Tiara 2007 expresses the perfect marriage of the four varieties into a harmonious blend with serious concentration, and great potential to age.

Wood Maturation

17 Months oakling. 95% French Oak, 5% American White Oak, New wood 67%, 2nd fill 36%, 3rd fill 3%.

Cellaring Potential

The Tiara has the body and structure to improve with cellaring up to 2017, but should last much longer. Due to the elegance and great fruit intensity it is also delicious to drink now.

Serving Suggestions

Fillet of beef, robust beef dishes.



A W A R D S

2007	2010 Veritas: Silver Medal
2006	2010 Platter: 4.5 sterre
	2009 Veritas: Silver Medal
2005	2009 International Wine and Spirit Competition: Silver
	Winner: Wine of the Month Club 2007: Bordeaux Blend
	Calyon Trophy 2007 Bordeaux Blend Challenge: Gold Medal: 1st Runner-up
	Veritas 2007: Silver Medal
	2008 Platter's Guide: 4.5 stars

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Vintage
2007

Region
Stellenbosch

Grapes
Cabernet Sauvignon 67%, Merlot 29%,
Cabernet Franc 2%, Petit Verdot 2%

Analysis
Alcohol: 14.47% vol
Residual Sugar: 3.1 g/l
Total Acidity: 5.3 g/l
pH: 3.69

