



MR. BORIO'S SHIRAZ 2018

Wine of Origin Stellenbosch

Style of Wine: Full bodied and richly flavoured dry red.

Grape varieties: 100% Shiraz

Background:

In 1993 a new planting program was started for Shiraz and only the best available clones were planted. These clones are all virus treated and come from South Africa, France and Argentina. The 1996 Shiraz was the first wine to include grapes from the new plantings. The new clones ripen earlier with high sugar levels and an abundance of colour and fruit flavours. The yields are also higher and green harvesting is done to limit the yield. Shiraz is the most planted grape variety on Simonsig Estate because the terroir is perfectly suited to produce excellent quality Shiraz.

Vintage Description:

The 2018 vintage was really challenging, due to the prolonged drought which was accompanied by water restrictions, and which some believe to be the worst in 100 years. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. We adapted our practices both in the vineyard and the cellar, to decrease the effect of water shortages. The dry weather throughout the season did have its advantages, as vines were healthy, with little or no pests or diseases being recorded in most regions. The dry, warm weather resulted in smaller berries with great intensity. The Shiraz harvest did not disappoint, delivering wines with an abundance of fruit and beautiful balance.

Vinification:

The grapes were picked by hand over the days of 14 -15 March 2018 on a ripeness level of 24 -24,5 balling. The grapes were destemmed and left for two days to cold soak. Fermentation lasted between 9 and 12 days on skins before pressing. Malolactic fermentation occurred in tank before taken to barrel for aging.

Wine Description:

The wine has a vivid Persian red colour. Bursting berry fruit aromas of raspberries and black cherry comes alive in the glass with hints of strawberry sherbet and a subtle white pepper spice. A zippy acidity gives this medium bodied Shiraz a lovely freshness. The tannins are soft and well-integrated to round of this wine.

Wood Maturation:

10 months in 225L French oak barrels. 9% first fill; 7% 2nd fill; 53% 3rd fill; 31% older barrels.

Cellaring Potential:

Perfect for drinking now, but further aging until 3 to 5 years from vintage date would be highly rewarded.

Serving Suggestions:

Pairs well with mushrooms stuffed with ham or bacon, monkey gland burger, cottage pie, venison pie, braaiied/char grilled ribs or chops, and of course a meat lover's Pizza.

Analysis:

Alcohol:	14.16% by volume
Residual Sugar:	2.3 g/l
Total Acidity:	5.9 g/l
pH:	3.40