



TIARA 2018



Wine of Origin Stellenbosch

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Style of Wine: Dry Red wine. Bordeaux style blend

Grape varieties: Cabernet Sauvignon 82%/Merlot 13% /Petit Verdot 2%/Cabernet franc 2% Malbec 1%

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.

Wood Maturation:

18 months in French oak barrels. 80% new and 20% second fill.

Tasting Notes:

the wine has a dark crimson colour that draws you in. Bursting aromas of dark berry fruit comes out of the glass. Layers of bramble, blackcurrant, and raspberry with hints of fine floral notes and cedar oak spice makes this a complex wine. The tannins are almost chalky but are seamlessly integrated with a lively acidity to give it a long finish that carries the fruit well.

Food Pairing:

Braised pork belly, Chalmar beef rump and mushroom ravioli.

Cellaring Potential:

The Tiara has the body and structure to improve with cellaring up to 2028 but should last much longer. Due to the elegance and fruit intensity, it is also delicious to drink now.

Analysis:

Alcohol: 14.6

Residential Sugar: 3.2

Total Acid: 5, 7

PH: 3.5