

Tiara 2017

Wine of Origin Stellenbosch

Style of Wine: Dry Red wine. Bordeaux style blend

Grape varieties: Cabernet Sauvignon 63%/Merlot 27% /Petit Verdot 6%/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.

Wood Maturation:

19 months in 100% new French oak barrels

Tasting Notes:

The wine displays a dark maroon core with a bright red rim. Wonderful aromas of blackcurrant, dark cherry, and lead pencil with a touch of floral notes fill the air. On the palate, a concentrated core of dark fruit is finished off with fine layers of cocoa, sea breeze and a hint of savouriness. The tannins are as smooth as silk. With well integrated oak, the wine has a viscosity to it that completes it.

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 2025, but should last much longer. Due to the elegance and fruit intensity it is also delicious to drink now.

Analysis:

Alcohol: 14.41

Residential Sugar: 3.7

Total Acid: 5, 6

PH: 3.5