



MR. BORIO'S SHIRAZ 2017

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 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry, warm weather produced grapes with small berries with great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Shiraz 2017 did not disappoint, and we were delighted with the quality and intense fruit spectrum from the various blocks.

Wine Description:

The wine displays a dark purple plum core with a magenta red rim. Fragrant notes of raspberry and blackcurrant coats the palate, followed by a hint of violet and subtle oak spice. The wine has supple tannins with a pleasant dry finish and crunchy acidity.

Wood Maturation:

67% of the blend spent 10 months in oak with 90% French oak and 10% American white oak. 15% Second fill, with the rest of the wine in third and fourth fill barrels. 33% of the blend was matured with top quality French oak staves.

Cellaring Potential:

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

Serving Suggestions:

Stuffed mushrooms with ham or bacon, monkey gland burger, cottage pie, venison pie, braaied or chargrilled ribs or chops, and of course a meat lover's Pizza.

Analysis:

Alcohol:	14.2% by volume
Residual Sugar:	2,57 g/l
Total Acidity:	5.4 g/l
pH:	3.56