



TIARA 2016

Wine of Origin Stellenbosch

Style of Wine: Dry red wine. Bordeaux-style blend.

Grape varieties: Cabernet Sauvignon 72% | Merlot 20% | Petit Verdot 4% | 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.

Vintage Description:

It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to very healthy grapes. Most other regions, especially the Swartland, produced significantly smaller crops, but at Simonsig we produced 2% more than 2015. All four varieties delivered good concentration of colour and fruit and we are very excited about the end results.

Wood Maturation:

16 Months oaking. 100% French Oak. New Wood 92% and 2nd fill 8%.

Wine Description:

The flagship wine of Simonsig, this Bordeaux-style red blend exhibits a crimson red colour. The rich, perfumed aromas of spiced red cherry are alluring. Harmonious layers of ripe red cherry, raspberry compote, violets and a touch of pencil shavings. The wine is finely balanced with the fruit carefully supported by a well-judged use of oak. The tannins are round with a long, dry finish.

Cellaring Potential:

The Tiara has the body and structure to improve with cellaring up to 2024 but should last much longer. Due to the elegance and fruit intensity it is also delicious to drink now.

Serving Suggestion:

Pairs well with braised pork belly, Chalmar beef rump or mushroom ravioli. Serve between 16-18°C.

Analysis:

Alcohol:	13.82% by volume
Residual Sugar:	2.7 g/l
Total Acidity:	5.6 g/l
pH:	3.54

Suitable for vegans