

A Tiara, graced with diamond-studded grandeur, graces the head of a royal princess. Tiara embodies the pinnacle of each vintage, dating back to its maiden release in 1990, proudly standing as Simonsig's flagship. Nurtured in ancient, weathered shale soils, a perfumed and exquisitely feminine elegance is revealed, a quality reflected in its very name.



Wine of Origin: Stellenbosch

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

Cultivars: Cabernet Sauvignon 77% | Merlot 14% | Malbec 6% | Petit Verdot 2% | Cabernet Franc 1%

Vintage Description

Increased rainfall during the winter months of 2019, coupled with a rise in dam levels, significantly enhanced water availability for the vineyards. Even bud break and a profusion of flowering bunches, showed early promise. Overall, conditions remained favourable, with the exception of some wind interference during flowering and December rains necessitating meticulous vineyard management. Following these challenges, the season unfolded with moderate temperatures and dry weather, culminating in an outstanding overall harvest. The vineyards yielded above-average quantities of grapes, notable for their health and exceptional quality. Despite the intensity of the season, which demanded unwavering focus and precise execution, it presented significant potential when managed adeptly.

Winemaking

Grapes were harvested at optimum ripeness, undergoing meticulous sorting in the vineyard. Following destemming, they were transferred to tanks and subjected to a two-day cold soak before inoculation. Daily soft pump overs, ranging between 2 and 4 per day. The Cabernet Sauvignon and Merlot ferments spent a total of 10 to 22 days on skins before pressing. The Cabernet Franc, Petit Verdot and Malbec underwent fermentation in open-top fermenters, employing a combination of punch downs and pump overs during their fermentations. Malolactic fermentation took place in barrels. The blending process occurred after eight months of ageing, followed by an additional 12 months in barrels before bottling. Three rackings were performed before the bottling stage. Matured for 20 months in French oak barrels: 65% 1st fill ; 20% 2nd fill and 15% 3rd fill.

Winemaker's Description

This Cabernet Sauvignon-led blend presents itself with vivid colour, hinting at the intensity within. The nose opens with brightness of fruit, lifted by spicy red berry tones and a lively cranberry edge, before deepening into a dark fruit core of cassis and black plum. Subtle earthy notes weave through the aromas, adding complexity and grounding the fruit purity. On the palate, fruit sweetness and concentration are immediately apparent, balanced by layers of dark chocolate and a earthy undertone that lends sophistication. The wine's structure is defined by elegant, silky tannins that glide effortlessly across the palate, creating texture without heaviness. A fine balance between freshness and depth drives the flavour profile, ensuring both approachability and age-worthiness. The finish is long and harmonious, carried by lingering berry brightness and gentle spice.

Serving Suggestion

This Bordeaux-style blend's rich structure and supple tannins make it an excellent partner for slow-braised pork belly, succulent Chalmers beef rump, or silky mushroom ravioli in a creamy sauce.

Analysis: Alc 14,32% (labelled as 14%) | RS 3.3 g/l | TA 6.1 g/l | pH 3.42