



WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

68% Cabernet Sauvignon

24% Merlot

4% Cabernet Franc

4% Petite Verdot

Alcohol

14.74 %

Total Acidity

5.5 G/L

Residual Sugar

2.6 G/L

pH

3.61

DESCRIPTION

The flagship red wine of Simonsig, this Bordeaux-style red blend, exhibits a deep, garnet color, with a bright scarlet rim. This wine has lovely aromas of blueberry and cassis with hints of cigar box. On the palate, plums, cherries and blackberries are followed by tobacco leaf and oak spice. This is a balanced wine with fine grained yet polished tannins.

WINEMAKER NOTES

The 2015 harvest had the earliest start in decades. Warmer weather in August resulted in an earlier bud break, after which a warm, dry, windy summer accelerated ripening by about 2 weeks. The dry weather also led to a very healthy vintage. Tiara 2015 has a deep garnet center, with bright hues on the rim. The rich, perfumed black currant and cassis is enhanced by layers of subtle oak nuances and lead pencil shavings. With aeration, the wine shows red cherry and mulberry fruit, fine-grained tannins, and beautiful balance. The first Tiara was made in 1990 and, upon release in 1992, was an instant success and award-winner. The 1997 vintage was the first that had Petit Verdot included in the blend. Tiara 2015 was matured in 100% French oak for 17 months -- 51% new barrels. Delicious to drink now, it has the body and structure to improve with cellaring up to 2023 -- but should last much longer.

SERVING HINTS

Excellent for an elegant, French-inspired menu or for a variety of hearty dishes like braised pork belly or mushroom ravioli.