



SIMONSIG

STELLENBOSCH



WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

72% Cabernet Sauvignon

20% Merlot

4% Cabernet Franc

4% Petite Verdot

Alcohol

13.82 %

Total Acidity

5.6 G/L

Residual Sugar

2.7 G/L

pH

3.54

Bottling Date

December 13, 2017

Harvest Date

March 2, 2016

2016

SIMONSIG TIARA

DESCRIPTION

The flagship red wine of Simonsig, this Bordeaux-style red blend exhibits a crimson red color. It releases aromas of spiced red cherry and violets. On the palate, it has harmonious layers of ripe red cherry, raspberry compote, 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.

WINEMAKER NOTES

It was a challenging, early and very dry harvest. The dry conditions led to very healthy grapes. 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 2016 was matured in 100% French oak for 16 months -- 92% new barrels. Delicious to drink now, it has the body and structure to improve with cellaring up to 2024 - but should last much longer. This wine is vegan and gluten-free.

SERVING HINTS

This wine is best served between 60° - 64° F. Great for an elegant, French-inspired menu, or for a variety of hearty dishes like braised pork belly, or mushroom ravioli.