



SIMONSIG

STELLENBOSCH



2017

SIMONSIG TIARA

WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

63% Cabernet Sauvignon

27% Merlot

6% Petite Verdot

4% Cabernet Franc

Alcohol

14.41 %

Total Acidity

5.6 G/L

Residual Sugar

3.7 G/L

pH

3.5

DESCRIPTION

The flagship red wine of Simonsig, this Bordeaux-style red blend exhibits a dark maroon core with a bright red rim. Aromas include blackcurrant, dark cherry, and lead pencil, with a floral note. On the palate, a concentrated core of dark fruit is finished off with fine layers of cocoa, sea breeze and a savory hint. The tannins are smooth and silky, with well-integrated oak.

WINEMAKER NOTES

The Tiara 2017 has the body and structure to improve with cellaring up to 2025 - but should last much longer. Due to the elegance and fruit intensity, it is also delicious to drink now. The wine is matured in 100% new French oak barrels for 10 months. The first Tiara was made in 1990 and was an instant hit.

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.