

SIMONSIG TIARA 2019

Stellenbosch, South Africa



TASTING NOTES: Captivating aromas of luscious red and dark fruit tickle your senses. As you delve deeper, the allure of blackberry and black cherry emerges, entwining with each other. Subtle nuances of sweet baking spices that gently unfold, lending warmth and sophistication to this wonderfully complex wine. On the palate, the silky tannins caress your taste buds, carrying the essence of the aromas in perfect harmony. The red and dark fruit flavors come to life with an excellently balanced acidity.

VITICULTURE: The 2019 vintage was marked by severe drought and water restrictions, making it one of the most challenging in decades. Vineyard and cellar teams adapted practices to manage the warm, dry conditions. While yields were reduced by smaller berries, the healthy vines, low disease pressure, and dry weather resulted in grapes of notable concentration and intensity.

VINIFICATION: Grapes were picked at optimal ripeness and carefully sorted in the vineyard before destemming and transfer to tank. After a two-day cold soak, fermentation was managed with gentle daily pump-overs adjusted to activity. Cabernet Sauvignon and Merlot spent 14–18 days on skins before pressing, while Cabernet Franc and Malbec fermented in open-top vessels using punch-downs and pump-overs. Malolactic fermentation occurred in barrel, with blending after eight months, followed by a further 10 months in barrel and three rackings before bottling.

FAMILY: Named after the majestic views of the Simonsberg Mountain, Simonsig Wine Estate is situated in the famous Stellenbosch wine region just east of Cape Town. Founded in 1971 on true Cape hospitality and strong family values, Simonsig is now helmed by the 3rd generation of the Malan family. The late Frans Malan, a pioneer of the South African wine industry and superior wine craftsman, cemented the estate's legacy in South African wine history. He produced the first bottle of the much-loved, groundbreaking Kaapse Vonkel sparkling wine, South Africa's first Méthode Cap Classique made in the traditional method. He is also honored for co-founding the thriving Stellenbosch Wine Route, the first of its kind in the country. Today, his wine heritage lives on through his sons, Francois and Johan, and his grandchildren, Francois-Jacques, Christelle and Michael.

PRODUCER: Simonsig

REGION: Stellenbosch, South Africa

GRAPE(S): Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec

ALCOHOL: 13.5%

TOTAL ACIDITY: 6 G/L

RESIDUAL SUGAR: 2.2 G/L

pH: 3.5