

TIARA

Style of Wine

Dry red wine. Bordeaux style blend.

This is the flagship red wine of Simonsig and reflects the best quality the vintage has delivered. The first Tiara was made in 1990 and upon release in 1992 it was an instant hit being chosen by the Wine of the Month Club as Wine of the year. The 1997 was the first vintage that had Petit Verdot included in the blend.

Vintage Description

The very cold conditions ensured that the vines had a good rest period and bud break was very even and this augured well for a good fruitful vintage. The climatic conditions in November 2002 were ideal for bunch initiation in the buds which would bear the 2003 crop. Mild conditions with low rainfall formed buds with high fruitfulness. Outstanding quality Merlots were produced in 2003 which resulted in high concentrated wines with deep fruit. Our Cabernet Sauvignon planting program over the last few years made a positive impact on the quality of Cabernet Sauvignon this vintage. The quality coming from these young healthy vines is exciting and it is showing a lot of promise for the future. The Tiara truly reflects the outstanding qualities of these two cultivars.

Wine Description

Deep Persian colour. The sweet aromas of blackberries and cassis capture the essence of this wine. The subtle chocolate and vanilla flavours mark the presence of well integrated wood. The two cultivars truly express the fruit and tannin structure of a well balanced Bordeaux blend.

Wood Maturation

15 Months oaking. 94% French Oak, 6% American White Oak, New wood 60%, 2nd fill 40%

Cellaring Potential

The Tiara has the body and structure to improve with cellaring up to 2013, but should last much longer. Due to the elegance and great fruit intensity it is also delicious to drink now.

Serving Suggestions

2004

Fillet of beef, robust beef dishes.



AWARDS

2002 2004 Veritas: Double Gold

Fairbairn Capital Trophy Wine Show 2005: Silver International Wine and Spirit Competition 2005: Silver International Wine and Spirit Competition 2006: Silver Monde Selection 2006: Silver Medal Decanter 2006 Awards: Silver

International Wine Challenge 2006: Bronze

2003

Veritas 2005: Silver Medal International Wine and Spirit Competition 2006: Silver

Veritas 2007: Bronze Medal Veritas 2006: Silver Medal

2005 Winner: Wine of the Month Club 2007: Bordeaux Blend

Calyon Trophy 2007 Bordeaux Blend Challenge: Gold Medal: 1st Runner-up Veritas 2007: Silver Medal

2008 Platter's Guide: 4.5 stars

ESTATE WINE OF ORIGIN STELLENBOSCH

Vintage 2003

Region

Grapes

Cabernet Sauvignon 87% Merlot 13%

Analysis

Alcohol: 14.1% vol Residual Sugar: 3.2 g/l Total Acidity: 6.1 g/l

pH: 3.4

