



SIMONSIG

STELLENBOSCH



MR BORIO'S SHIRAZ

Style of Wine

Full bodied and richly flavoured dry red.

Heritage

In 1993 a new planting program was started for Shiraz and only the best available clones were planted. These clones are all virus treated and come from South Africa, France and Argentina. The 1996 Shiraz was the first wine to include grapes from the new plantings. The new clones ripen earlier with high sugar levels and an abundance of colour and fruit flavours. The yields are also higher and green harvesting is done to limit the yield. Shiraz is one of the most planted Varieties on Simonsig Estate because the terroir is perfectly suited to make excellent quality Shiraz.

Vintage Description

After an exceptional wet winter the soils were well saturated and throughout the growing season the quintessential Mediterranean climate prevailed. However, it was the idyllic cooler conditions, which lasted from spring until February, that ensured a slower ripening of the early varieties. This year the first meaningful rainfall only made its appearance at the end of the harvest, which allowed the longest possible hang time for the late varieties to reach maturity and refined flavour spectrum. The Shiraz benefited from the longer optimal ripening and shows finesse with soft, smooth tannins and voluptuous ripe flavours.

Wine Description

The colour of the 2009 Mr Borio Shiraz is dark plum with a youthful purplish rim. Expressive dark berry fruit with sweet layers of chocolate and mixed spices. Youthful yet smooth tannins supports the sweet fruity core, sculpturing a lingering palate with a clean dry finish.

Wood Maturation

18 months oakling. 87% French Oak, 13% American White Oak, 62% New Oak, 4% Second Fill and 34% Third Fill.

Cellaring Potential

Perfect for drinking now but further aging until 3 to 5 years from vintage date would be highly rewarded.

Serving Suggestions

Stuffed mushrooms with ham or bacon, monkey gland burger, cottage pie, venison pie, espetadas, spicy pork casserole, Braaiied/charred grilled ribs or chops and of course a meat lover's pizza.



AWARDS

- 2007 2011 Platter's Guide: 3 stars
- 2005 2009 Michelangelo Awards: Gold Medal
- 2005 2009 Platter's Guide: 3.5 stars
- 2004 2009 Wine Magazine's Best Value Awards
- 2004 Michelangelo International Wine Awards 2008: Silver Medal
- 2003 Veritas 2007: Bronze Medal
- 2002 Wine of the Month Club Winner 2006
- 1999 Wine of the Month Club Winner: Best Wine out of 31
- 1994 SAA Wine List: First and Business Class
- 1993 Veritas Gold
- 1992 Veritas Gold
- 1991 Veritas Gold
- 1990 SAA Wine List: Wine of the Month
- 1990 International Wine & Spirit Competition: Commended
- 1990 Veritas: Double Gold

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Vintage
2009

Region
Stellenbosch

Grapes
Shiraz 100%

Analysis
Alcohol: 14.46% vol
Residual Sugar: 2.37 g/l
Total Acidity: 5.6 g/l
pH: 3.6

