



MR. BORIO'S SHIRAZ 2020

Wine of Origin Stellenbosch

Style of Wine: Medium bodied and richly flavoured dry red.

Grape varieties: 100% Shiraz

Background:

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 the most planted grape variety on Simonsig Estate because the terroir is perfectly suited to produce excellent quality Shiraz.

Vintage Description:

Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in better water availability for vineyards. Even budbreak and a large number of flowering bunches showed early promise. Conditions remained favourable, except for some wind during flowering and rain during December that required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season. Above average yields with healthy and excellent quality grapes. It was an intense season that required immense focus and precise execution to manage.

Vinification:

The grapes were picked by hand over the period of 12 to 18 March 2020 on a ripeness level of 24 -24,5 balling. The grapes were destemmed and left for two days to cold soak. One pick was fermented with a whole bunch portion of 19%. Fermentation lasted between 9 and 12 days on skins before pressing. Malolactic fermentation occurred in tank before taken to barrel for aging.

Wine Description:

The wine displays an inky garnet colour in the glass. From the start there is a depth of fruit that is noticeable with a sappy dark fruit intensity. Crushed black berries, sour cherry, violets and spice mixed in with hints of earthy notes gives a layered complexity on the palate. The wine has a vibrant acidity, powdery tannins with soft oak flavours that gives it a bit of richness.

Wood Maturation:

16 months in 225L French oak barrels. 23% 2nd fill; 35% 3rd fill; 42% older barrels.

Cellaring Potential:

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

Serving Suggestions:

Pairs well with mushrooms stuffed with ham or bacon, monkey gland burger, cottage pie, venison pie, braaied/char grilled ribs or chops, and of course a meat lover's pizza.

Analysis:

Alcohol:	14% by volume
Residual Sugar:	2.8 g/l
Total Acidity:	5.8 g/l
pH:	3.4

Suitable for vegans.