



MR. BORIO'S SHIRAZ 2021

Wine of Origin Stellenbosch

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

Grape varieties: 100% Shiraz

Background:

Alessandro Borio, a prisoner of war from World War II, made South Africa his home. Starting every day by cooking breakfast on his spade, his colourful personality made him a memorable character and close friend of the Malan family. Mr Borio was a master in “cemento”, and his unparalleled masonry skills led him to build the first cement wine tanks at Simonsig. These tanks are still used today to produce this much-loved Shiraz.

Vintage Description:

Abundant winter rainfall in 2020 led to high soil water levels, providing ample hydration for grapevines. A late and extended winter delayed the season's start in Stellenbosch, with consistently cooler conditions throughout. Spring and early summer rainfall demanded meticulous vineyard management to prevent fungal disease. A promising season saw a good number of flowering bunches, while cool conditions in December and January allowed slow ripening, fostering exceptional flavor concentration with good acidity and low pH levels.

Winemaking Process:

The grapes were picked by hand over 4 days the period of 26 March to 1 April 2021 from a single vineyard on a ripeness level of 22,6 -24,7 balling. The grapes were destemmed and left for two days to cold soak. Ferments had a whole bunch portion of up to 33%. Fermentation lasted between 9 and 15 days on skins before pressing. Malolactic fermentation occurred in tank and barrel. The wine matures for 16 months in 225L French oak barrels. 10% 2nd fill; 12% 3rd fill; 40% 4th fill and 28% older barrels.

Winemaker's Description:

This Shiraz boasts a captivating dark red hue and a rich, bold fruit profile. Dark berry notes dominate the aroma, enhanced by a sweet summer-berry perfume for a touch of freshness. A smooth fusion of flavours with notes of black cherry and raspberry emerges on the palate. Fine, chalky tannins provide structure and complexity, while integrated acidity imparts lively vibrancy, enhancing the fruit characteristics. The impressive finish leaves a lasting impression of intricate layers, showcasing a masterful balance between fruit intensity, structural elements, and graceful persistence on the palate.

Cellaring Potential:

Perfect for drinking now, but further aging until 5 to 8 years from vintage date would be highly rewarding.

Serving Suggestions:

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

Analysis:

Alcohol:	13.8% by volume (labelled as 13,5 % in RSA & EU)
Residual Sugar:	2.8 g/l
Total Acidity:	6.0 g/l
pH:	3.37

Suitable for vegans