

Stellenrust Simplicity 2007

The nose shows spicy moccha flavours and some vanilla notes derived from the addition of American oak. The palate is rich and strong, filled with ripe fruit, pepper and hints of violets, cassis and dark chocolate; smoothed with subtle Merlot flavours and vanilla oak. And the name Simplicity?: well, many great things are born from keeping it simple.

An excellent accompaniment to fillet medallions, drowned in mustard pepper with a cranberry reduction or just something simple like a beef burger with fries or a Barbeque chicken salad topped with fresh mascarpone cheese.

variety : Merlot | 40% Merlot, 37% Shiraz, 23% Cabernet Sauvignon

winery : Stellenrust Wine Estate

winemaker : Tertius Boshof

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.48 ta : 6.0 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

2008 Swiss International Wine Awards - Silver Medal

in the vineyard :

A trusted friend of plenty South Africans and our fastest growing export label with the sole focus on producing excellent quality wine at an excellent price. Since its inception in 2005, the Simplicity has every year grown on production with 200%, but still expresses that same value it did when it was first launched. Where our Bottelary property is known for sweeter fruit, fruits from our Helderberg farm are much more extracted and dense.

Vineyards: Trellised vines from our Golden Triangle and Bottelary farm

in the cellar :

In the production of this wine, we use 40% Merlot, 37% Shiraz and 23% Cabernet Sauvignon from both properties and blend it immediately after second fermentation. It is then taken to 80% French oak and 20% American oak for a period of 12 months.

Time spent in barrel: 12 months 80% French 20% American

