

Vrede en Lust Simond 2005

The Simond is made for wine lovers looking for an accessible, high quality red wine at a price point that allows for regular enjoyment. The Simond is a careful blend of Shiraz, Cabernet Sauvignon and Merlot. The wine is lightly wooded, with a firm backbone and layers of complexity.

The wine bursts with rich, ruby hues, ripe flavours of blackcurrant and raspberry layered with caramel and chocolate. Hint of spice and succulent tannins with a silky finish.

Goes well with cheese dishes, tomato based dishes, pizza, pasta and richer meat dishes (such as lamb or ox-tail) and is great with a barbeque.

variety : Shiraz | 43% Shiraz, 38% Cabernet Sauvignon, 19% Merlot

winery : Vrede en Lust Estate

winemaker : Stephane de Saint-Salvy

wine of origin : Simonsberg-Paarl

analysis : alc : 14.0 % vol rs : 4.4 g/l pH : 3.7 ta : 5.2 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

WINE magazine's Best Value Wine Guide 2009

ageing : Drink now or through to 2010.

in the cellar : The grapes undergo primary fermentation in stainless steel fermenter. Following malolactic fermentation, the wine was blended and matured for 12 months. 50% of the wine was matured in 225 litre French oak barrels. Minimum fining and filtration followed before bottling and another 12 months of bottle maturation ahead of release.

Available in 750ml with screwcap.

