

Simonsvlei Simonsrood Magnum

A well rounded easy drinking wine with spicy/smoky aromas. No wood on this wine.
Also available in a 750ml bottle

The combination of Shiraz, Cinsaut, Cabernet and Ruby Cabernet is great with lamb, your favourite steak (I suggest pepper sauce); Lebanese chicken dish; meaty pasta; or as Oom Sarel says. Æœon its ownÆœ.

variety : Cinsaut | 38% Cinsaut 25% Shiraz 25% Pinotage 12% Ruby Cabernet

winery : Simonsvlei Winery

winemaker : Eugene van Zyl

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 5.72 g/l pH : 3.66

type : Red **body :** Full

pack : Bottle **closure :** Cork

Veritas 2002 - Bronze

An old favourite boasts a brand new look and blend

ItÆœs not everyday that you will find a single product that tells a whole story. And Simonsrood does just that. It tells the story of a proud history of fine wine making at Simonsvlei Cellar Æœ and the story of Sarel Rossouw: wine master, mentor and a man who became a legend in his own time.

ÆœOom SarelÆœ was appointed as the fist wine maker and manager at the cellar in 1947 and for over 34 years he guided wine making at Simonsvlei with intuition and inspiration, winning many awards and accolades. Today, 55 years later, his spirit of innovation lives on in the wines of Simonsvlei, and in the traditions continued by their expert wine makers.

The new-look Simonsrood

Previously incorporated in SimonsvleiÆœs Mount Marble range, Simonsrood has become a well-known and well-loved brand. Owing to the wineÆœs popularity, Simonsvlei decided that the time was right to launch the wine with its own identity and as of May 2002 Simonsrood boasts a brand new look and blend. The design of the new label, incorporating a photograph of Oom Sarel as well as a respresentation of the original title deed, is a fitting tribute to the cellarÆœs rich history and Oom SarelÆœs immeasurable contribution Æœ not only at Simonsvlei, but for the South African wine industry as a whole. The colour of the new label is a striking mustard yellow, sure to be distinctive on any shelf or table.

ageing : To be enjoyed immediately or cellared/stored away for a couple of months.

in the cellar : Simonsrood is a blend of 25% Shiraz, 25% Pinotage, 37,8% Cinsaut and 12,2% Ruby Cabernet.