

## Stellenrust Simplicity 2013

The nose shows spicy moccha flavours and some vanilla notes derived from the American oak. The palate is rich, 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** : Shiraz | 51% Shiraz, 30% Cabernet Sauvignon, 19% Merlot

**winery** : Stellenrust Wine Estate

**winemaker** : Tertius Boshof

**wine of origin** :

**analysis** : alc : 14.0 % vol   rs : 2.8 g/l   pH : 3.53   ta : 5.7 g/l

**type** : Red   **style** : Dry   **wooded**

**pack** : Bottle   **size** : 750ml   **closure** : Cork

2013 Michelangelo International Wine Awards - Gold Medal

A trusted friend of plenty South Africans and International supporters of Stellenrust being our fastest growing 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, but still expresses that same value it did when it was first launched.

**in the vineyard** : 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 51% Shiraz, 30% Cabernet Sauvignon and 19% Merlot from both properties and blend it immediately after second fermentation. It is then taken to 90% French oak and 10% American oak for a period of 12 months.

Time spent in barrel: 12 months 90% French 10% American.

