

## Stellenrust Simplicity 2015

---

The nose shows spicy moccha flavours and some vanilla notes derived from 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 | 50% Shiraz, 28% Cabernet Sauvignon, 22% Merlot

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshof

**wine of origin :** Western Cape

**analysis :** alc : 14.1 % vol    rs : 2.7 g/l    pH : 3.53    ta : 5.6 g/l

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

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

---

The Simplicity is a trusted friend of plenty South Africans and international supporters of Stellenrust. Since its inception in 2005, it is still our fastest growing label with the sole focus on producing excellent quality wine at an excellent price.

### **in the vineyard :**

Grapes for this wine are harvested from three different farms where we believe each variety performs best in the blend – you can call it a three terroir blend inside one ward – Stellenbosch: 50% Shiraz from the Helderberg giving dense pepper spice, 28% Cabernet Sauvignon from our Bottelary farm giving mint chocolate berries and 22% Merlot from the clay soils of the Devon Valley ensuring fresh acidity.

### **about the harvest:**

Grapes are harvested at 24-26° Balling.

### **in the cellar :**

Grapes are allowed cold maceration for up to 48 hours. Each variety is inoculated with its own special blend of French yeast strains and fermentation on the skins vary from 6-10 days. The grapes are pressed and the juice finishes malolatic fermentation in stainless steel tanks. The components are blended and allowed to mature in 90% French and 10% American oak for 12 months.

