



Stellenrust Simplicity 2011

main variety Merlot

vintage 2011

analysis alc: 14.0 | ph: 3.48 | rs: 3.3 | ta: 6.0

type Red

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshof

wine of origin Helderberg

tasting notes

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.

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.

blend information

Merlot, Shiraz, Cabernet Sauvignon

food suggestions

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.

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 50% Merlot, 24% Shiraz and 26% 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.