



## Stellenrust Simplicity 2012

main variety Shiraz

vintage 2012

analysis alc: 13.8 | ph: 3.51 | rs: 2.7 | ta: 5.8

type Red

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshof

### tasting notes

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

50% Shiraz, 29% Cabernet Sauvignon, 21% Merlot

### 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.

Trellised vines from our Golden Triangle and Bottelary farm.

### General information

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 with 200%, but still expresses that same value it did when it was first launched.

### in the cellar

In the production of this wine, we use 50% Shiraz, 29% Cabernet Sauvignon and 21% 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.