



Stellenrust Simplicity 375ml 2016

main variety Shiraz

vintage 2016

analysis alc: 14.1 | ph: 3.53 | rs: 2.7 | ta: 5.6

type Red

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshof

wine of origin Western Cape

tasting notes

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.

blend information

50% Shiraz, 28% Cabernet Sauvignon, 22% 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

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 malolactic fermentation in stainless steel tanks. The components are blended and allowed to mature in 90% French and 10% American oak for 12 months.