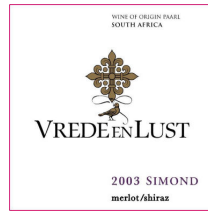


Simond 2003
Simonsberg/Paarl
South Africa



The 2003 Simond is unmistakably South African! Although Pinotage only makes up 4% of the blend (with the remainder made up of 44% Merlot, 35% Shiraz, 10% Cabernet Sauvignon, and 7% Malbec), the characteristic dark earth taste of the Pinotage really comes through.

Simond bursts with ripe flavours of blackcurrants and raspberries layered with caramel and chocolate. It has a hint of spice and a silky finish. It goes especially well with barbecues, cheese dishes, tomato based dishes, pasta and richer meat dishes (such as lamb or ox-tail).

The grapes were vinified separately and fermented slowly under temperature control and spent a total of 15-20 days on the skins. Following malolactic fermentation, the wine was blended and matured for 12 months. It underwent minimum fining and filtration before bottling followed by another 12 months of bottle maturation ahead of release.

Vrede en Lust, from the Dutch “Peace and Passion,” is a modern wine farm built on a 315 year-old foundation. When the current owner acquired the property in 1996, he united the initial plots that have all been growing grapes since 1691. Combining grapes from time-proven plots with the most modern wine-making methods enables Vrede en Lust to be one of South Africa’s preeminent wine producers.