

Vrede en Lust Simond 2004

The wine bursts with rich, ruby hues, ripe flavours of blackcurrant and raspberry layered with caramel and chocolate. Hint of soice and succulent tannins with a silky finish.

Goes well with cheese dishes, tamato based dishes, pizza, pasta and richer meat dishes (such as lamb or ox-tail) and is great with a barbeque. Available in 375ml with screwcap, 750ml with a synthetic closure.

variety : Shiraz | 44% Shiraz, 37% Cabernet Sauvignon, 10% Merlot, 9% Malbec

winery : Vrede en Lust Estate

winemaker : Stephane de Saint-Salvy

wine of origin : Simonsberg-Paarl

analysis : alc : 14.5 % vol rs : 3 g/l pH : 3.8

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Drink now or through to 2008.

