

Vrede en Lust Cara 2003

Classy, medium bodied wine, with a complex nose of white pepper, mocha and raspberry. The palate reveals a fine balance between the soft tannins, the full flavours of the red fruits and spice, with a clean fresh finish.

The Cara pairs nicely with curry dishes, stir fry, blue cheese dishes and stews such as ox-tail and taomato based stews. Available in 375ml with screwcaps, 750ml and 1500ml bottles under cork.

variety : Cabernet Sauvignon | 39% Cabernet Sauvignon, 37% Shiraz, 24% Merlot

winery : Vrede en Lust Estate

winemaker : Stephane de Saint-Salvy

wine of origin : Simonsberg-Paarl

analysis : alc : 14.5 % vol rs : 2.4 g/l pH : 3.8

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

pack : Bottle **closure** : Cork

ageing : Drink now or through 2010.

in the cellar : The grapes were fermented in stainless steel and macerated for 20-25 days before pressing. Following malolactic fermentation, the wine was blended and aged for 12 months in 225l French oak barrels (25% new). Minimum fining followed and was bottled without any filtration. The wine was bottled matured for 18 months prior to release.

