

Vrede en Lust Reserve 2003

Full bodied with a concentration of cassis, blackberry, plums, spice and cedar on the nose. The ripe tannin backbone supports a fruity, palate that leads to a sleek, ripe cherry, lingering aftertaste.

Best with more serious steak or richer beef dishes. Available in 750ml, 1500ml and 3000ml bottles under cork.

variety : Merlot | 43% Merlot, 41% Cabernet Sauvignon, 8% Petit Verdot, 8% Malbec

winery : Vrede en Lust Estate

winemaker : Stephane de Saint-Salvy

wine of origin : Simonsberg-Paarl

analysis : **alc** : 14.6 % vol **rs** : 2,4 g/l **pH** : 3.8

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

pack : Bottle **closure** : Cork

ageing : Drink now or through the next 6-10 years.

