

## Vrede en Lust Reserve 2002

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Full bodied with a great concentration of cassis, blackberry, plums and cigar box on the nose. The firm tannin backbone supports a ripe, fruity palate that leads to a sleek and long finish.

Best with more serious steak or richer beef dishes.

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**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 38% Merlot, 8% Petit Verdot, 4% Malbec

**winery :** Vrede en Lust Estate

**winemaker :** Susan Wessels

**wine of origin :** Coastal

**analysis :** alc : 14 % vol    rs : 3.1 g/l    pH : 3.86

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

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**ageing :** Drink now or through 2010.

**about the harvest:** Coastal(all grapes except the Petit Verdot from Vrede en Lust)

**in the cellar :** 25 to 30 days of extended skin contact under strict temperature control. The Vrede en Lust Reserve spent 18 months in 255l French oak barrels(75% new) and the balance 2nd fill. Following blending, the wine was bottle matured for a further 24 months. The wine was a candidate for release as Vrede en Lust Flagship, but the owners felt the 2002 was a tough one for the Cape and that this wine was more deserving of the 'Reserve' label and price point.