

Vrede en Lust Shiraz 2006

Our appealing maiden vintage of Shiraz is an elegant wine with a supple fruit and spice balance. A Rhône style Shiraz showing raspberry and black cherry flavours with hints of spice and elegant oak.

Steak, oxtail and all other meat dishes are Shiraz's best friend.

variety : Shiraz | 100% Shiraz

winery : Vrede en Lust Estate

winemaker : Susan Wessels

wine of origin : Simonsberg-Paarl

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.38 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

ageing : Drink now or through the next 3-4 years.

in the vineyard : The wine is made from select vineyards on Vrede en Lust and is our only single varietal red wine.

about the harvest: The grapes are picked by hand at optimal ripeness.

in the cellar : Vineyard blocks are fermented separately in stainless steel tanks and only at maturation are they blended. Malolactic fermentation takes place in tanks and in barrels. The Shiraz is taken to barrel and after the first racking the final blend is made up and further matured in barrel. This vintage spent 10 months in oak, 15% American. Bottled under screwcap and the wine is released 7 months after bottling.

