

## Vrede en Lust Reserve 2004

Full bodied with a great 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.

The most structured, elegant and complex of our wines, this 'Bordeaux blend' possesses finesse and ageing potential.

Best with more serious steak or richer beef dishes.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Petit Verdot

**winery :** Vrede en Lust Estate

**winemaker :** Stephane de Saint-Salvy

**wine of origin :** Simonsberg-Paarl

**analysis :** alc : 14.5 % vol rs : 2.0 g/l pH : 3.8 ta : 5.0 g/l

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

**pack :** Bottle **closure :** Cork

John Platter 4 star

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

**in the vineyard :** Created for the more serious wine connoisseur, our Reserve range aims to reflect our Simonsberg-Paarl terroir using grapes from chosen vineyard blocks.

Complex fruit and wood balance comes through on the nose and palate. This is the best wine produced from Vrede en Lust's 2004 harvest.

**about the harvest:** The grapes were harvested from vineyards higher up the slopes of the Simonsberg.

**in the cellar :** Extended maceration took place under strict temperature control. The Vrede en Lust Reserve spent 18 months in 225 litre French oak barrels - 75% new and the balance 2nd fill. Following blending the wine was bottle matured for a further 24 months.

