

Vrede en Lust Syrah 2007

A Rhone style Shiraz showing violets, plums and sweet spice. The smooth tannins on the palate confirm the promise of this elegant wine. Velvet textured layers showcases this wine through to a juicy mouth feel.

Steak, venison and spicy well matured meats.

variety : Shiraz | 95% Shiraz, 5% Mourvèdre

winery : Vrede en Lust Estate

winemaker : Susan Erasmus

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.55 ta : 5.1 g/l

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

pack : Bottle **closure :** Screwcap

Silver Michelangelo

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

in the vineyard : The wine is made from chosen vineyards on Vrede en Lust and Ricton properties.

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 Stelvin and the wine is released 10 months after bottling.

Available in 750ml and 375ml.

