

Vrede en Lust Boet Erasmus 2007

Dominant Cabernet Sauvignon flavours and berry aromas, followed by pencil shavings and cedar on the nose. Layers of flavours with clean lines. A wonderful balance between the elegance of the wine and the ripeness of the fruit.

Our top red wine from Vrede en Lust, named after Dana and Etienne's late grandfather. He was a long term Vice President of the International Rugby Board, played a major role in their lives and introduced them to fine wines.

This wine is an elegant New World Style Bordeaux blend, incorporating the classical varietals and showcasing abundant fruit, well balanced with oak.

Beef fillet, rump & sirloin steak as well as rich meat dishes with well reduced sauces. Also pairs well with a range of mature and rich cheeses.

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 42% Merlot, 3% Malbec, 3% Petit Verdot

winery : Vrede en Lust Estate

winemaker : Susan Erasmus

wine of origin : Simonsberg-Paarl

analysis : alc : 14.0 % vol rs : 3.7 g/l pH : 3.56 ta : 5.3 g/l

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

pack : Bottle **closure :** Screwcap

Gold Medal and Trophy for Best South African Red Wine at International Wine Challenge 2010, London:

Our judges said

Full on, up front style yet packs a punch with vibrant freshness. Rich, blackberry, mint and dark chocolate flavours, tannins, softening slowly. Needs time but powerful, complex with bags of style. Intense and gloriously lengthy finish.

ageing : Drink now or through to 2015.

about the harvest: Cultivars are picked at optimal ripeness.

