

Vrede en Lust Mocholate Malbec 2010

Coffee and mocha with cherries, abundant red berries, mulberry, blackberry and an explosion of fruit on the palate make up this fun filled wine. Silky smooth. Medium bodied and very easy drinking.

Pairs with carpaccio, duck and lighter red meat dishes. Also great chilled with richer seafood dishes and salads.

variety : Malbec | 100% Malbec

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Anson Fourie

wine of origin : Simonsberg - Paarl

analysis : alc : 13.5 % vol rs : 3.4 g/l pH : 3.59 ta : 5.3 g/l

type : Red **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Screwcap

Old Mutual Trophy Wine Show 2010: Trophy Award

Best Malbec

Best Red RMB Winex CT 2010

ageing : Drink now or within the next two years.

in the vineyard : Our single varietal Malbec was inspired by the beautiful, fruit driven wine also blended into our Bordeaux blends. This 2 ha block of Malbec is situated high up along the Simonsberg on Vrede en Lust and was planted in 1997.

This wine brings a whole new twist to how Malbec has been perceived in the past. The wine is rich, ruby red in colour and fruity...with beautiful aromas of mocha and chocolate... hence leading to the Mocholate Malbec name!

about the harvest: Picked at 24.5° Balling.

