

## Vrede en Lust Boet Erasmus 2008

Dominant flavours of 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.

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

**variety :** Merlot | 48% Merlot, 42% Cabernet Sauvignon, 6% Petit Verdot, 4% Malbec

**winery :** Vrede en Lust Estate

**winemaker :** Susan Erasmus

**wine of origin :** Simonsberg-Paarl

**analysis :** alc : 14.0 % vol   rs : 2.5 g/l   pH : 3.6   ta : 5.9 g/l

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

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

**ageing :** Drink now or through to 2018.

**about the harvest:** Cultivars are picked at optimal ripeness.

**in the cellar :** The grapes are fermented in Stainless steel tanks, with a portion completing malolactic fermentation in 225L oak barrels. The wine is matured in French oak (35% new) for 16-18 months. Bottled under Stelvin and natural cork closures.

