

Vrede en Lust Syrah 2008

A Rhone style Shiraz showing violets, plums and sweet spice with a hint of white pepper. The smooth tannins on the palate confirm the promise of this elegant wine. A juicy mouth feel, with velvet, textured layers and a lingering finish.

Steak, chops, venison and spicy well matured meats.

variety : Shiraz | 95% Shiraz, 5% Mourvèdre

winery : Vrede en Lust Estate

winemaker : Susan Erasmus

wine of origin : Simonsberg, Stellenbosch

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.52 ta : 5.8 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Drink now or through 2016.

in the cellar : The grapes are picked by hand and the selected blocks are fermented separately and blended post barrel maturation.

The grapes are harvested at optimal ripeness and fermented in stainless steel tanks. This vintage spent 14 months in oak, with a small percentage of American oak. This wine is bottled under Stelvin and natural cork closure.

