

## Vrede en Lust Boet Erasmus 2009

Dominant dark 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, oak and the purity 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** : Cabernet Sauvignon | 54% Cabernet Sauvignon, 38% Merlot, 5% Petit Verdot, 3% Malbec

**winery** : Vrede en Lust Estate

**winemaker** : Susan Erasmus

**wine of origin** : Simonsberg-Paarl

**analysis** : **alc** : 14.0 % vol **rs** : 2.7 g/l **pH** : 3.58 **ta** : 5.6 g/l

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

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

**ageing** : Drink now or through to 2020.

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

**in the cellar** : Fermented in stainless steel tanks. A portion of the wine completed malolactic fermentation in 225 litre oak barrels. The wine is matured in French oak (35% new) for 16 - 18 months.

