

Vrede en Lust Syrah 2011

The Syrah grapes from Simonsberg- Paarl showcases violet and plums, while the Elgin grapes brings in a darker character with spicy notes and black pepper. Smooth tannins on the palate confirm the promise of this elegant wine. Velvet textured layers showcases this wine through to a juicy mouth feel.

Steak, chops, venison and spicy well matured meats.

variety : Shiraz | 99% Shiraz, 1% Viognier

winery : Vrede en Lust Estate

winemaker : Susan Erasmus

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.58 ta : 5.2 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork,Screwcap

ageing : Drink now or through the next 4 - 5 years.

Our appealing Shiraz is an elegant wine with a supple fruit and spice balance prompting the name change to Syrah.

The grapes are picked by hand and the selected blocks are fermented separately and only at maturation are they blended.

Personal Note: Syrah is the French word for Shiraz

in the vineyard : The Shiraz 2011 is made from Syrah grapes from our two farms, and showcases how two origins (Simonsberg-Paarl and Elgin) can harmonize in one beautiful wine, and showcases the best of both worlds!

about the harvest: The grapes are harvested at optimal ripeness.

in the cellar : The grapes are fermented in stainless steel tanks. This vintage spent 16 months in oak, with a small percentage of American oak. This wine is bottled under stelvin and cork closure.

