

Vrede en Lust Boet Erasmus 2011

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 and sirloin steak as well as rich meat dishes with well-reduced sauces. Also pairs well with a range of mature and rich cheeses.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 37% Merlot, 7% Petit Verdot, 5% Malbec

winery : Vrede en Lust Estate

winemaker : Susan Erasmus

wine of origin : Simonsberg-Paarl

analysis : alc : 14.34 % vol rs : 2.0 g/l pH : 3.53 ta : 5.5 g/l

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

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

ageing : Drink now or through to 2030

Our top red wine from Vrede en Lust, named after Dana and Etienne's late grandfather.

He was a long term Vice President of the International Rugby Board, played a major role in their lives and introduced them to fine wines.

This wine is an elegant New World Style Bordeaux blend, incorporating the classical varietals and showcasing abundant fruit, well balanced with oak.

about the harvest: Cultivars are picked at optimal ripeness.

in the cellar : 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.

