

## Vrede en Lust Lady J Syrah 2012

The Shiraz grapes from Simonsberg-Paarl showcases violet and plums, whilst the Elgin grapes brings in a darker character with spicy notes and black pepper. Smooth tannins on the palate confirms the promise of this elegant wine. Velvet textured layers follows 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 with Karlin Nel

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol rs : 2.5 g/l pH : 3.49 ta : 5.5 g/l

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

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

**ageing :** Enjoy now or within 3-5 years from vintage.

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

The grapes were picked by hand, the selected blocks fermented separately and only blended after maturation.

Note: Syrah is the French word for Shiraz

**in the vineyard :** The Syrah 2011 is made from Shiraz grapes and is the perfect example of how fruit from two different terroirs can harmonize to create a beautiful wine showcasing the best of both regions.

**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.

