

## Vrede en Lust Boet Erasmus 2012

Very primary on the nose – lifted red and black fruit, tobacco and vanilla plus a little earthiness. Full bodied with pure fruit, bright acidity and fine tannins, the finish long and savoury. Poised and understated, this has a good future ahead of it.

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 | 46% Cabernet Sauvignon, 44% Merlot, 5% Petit Verdot, 5% Malbec

**winery** : Vrede en Lust Estate

**winemaker** : Susan Erasmus

**wine of origin** : Simonsberg-Paarl

**analysis** : alc : 14.0 % vol   rs : 2.5 g/l   pH : 3.53   ta : 5.5 g/l

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

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

**ageing** : Enjoy now or within 5/7 years from vintage.

Boet Erasmus was Dana & Etienne Buys' maternal grandfather. He played a major role in their lives and also introduced them to fine wines.

It is therefore no surprise that the Vrede en Lust flagship red wine is named after him.

The Boet Erasmus is an elegant new world style Bordeaux blend. This blend incorporates the classic varietals and showcase abundant fruit, well balanced with oak.

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

**in the cellar** : Each component of this wine were harvested at point of optimal ripeness and fermented in stainless steel tanks. A portion of the juice completed malolactic fermentation in 225L oak barrels. The wine was matured in French oak barrels (35% new) for 16-18 months.

