

Vrede en Lust Artisan Shiraz / Cabernet 2013

The Shiraz shows spice and an upfront fruit character, which is well balanced by the typical Cabernet berry aromas. The Ricton fruit contributes more spice and more primary fruit, while Block 5 contribute violets and the tannin structure.

Well paired with a braai, steak & venison. The Lamb Burger from LUST is a firm favourite for this wine. Very enjoyable by itself too!

variety : Shiraz | 51.5% Shiraz, 48.5% Cabernet Sauvignon

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Anson Stofberg

wine of origin : Simonsberg-Paarl

analysis : alc : 14.3 % vol rs : 2.2 g/l pH : 3.57 ta : 5.3 g/l

type : Red **style** : Dry

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

ageing : Drink Now and also enjoy for the next 5 years.

The Vrede en Lust Artisan Range is handmade, in very small quantities exclusively for our WineClub members. The labels are reproduced from Susan's own handwritten versions of the labels.

in the vineyard : The Cabernet is sourced from Block 14 higher up on Vrede en Lust. The Shiraz is mainly from our Ricton vineyards, with a component from Block 5 (in front of the winery). This has become a firm favourite in the Artisan line-up and is loved by all that tastes the wine.

in the cellar : Components were matured separately in 225L French oak barrels.

