

Vrede en Lust Lady J Syrah 2014

The Shiraz grapes from Simonsberg-Paarl showcase violet and plums, whilst the Elgin grapes bring 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 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.

The Syrah* 2013 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. 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.

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

in the cellar : The grapes were harvested at optimal ripeness and fermented in stainless steel tanks. This vintage spent 16 months on oak, with a small percentage being American oak. This wine is bottled under stelvin and cork closure.

