

Vrede en Lust Mocholate Malbec 2017

Coffee and mocha with cherries, abundant red berries, mulberry, blackberry and an explosion of fruit on the palate make up this fun filled wine. Silky smooth. Medium bodied and produced in a youthful style.

variety : Malbec | 100% Malbec

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Karlin Nel

wine of origin : Simonsberg-Paarl

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.61 ta : 5.4 g/l

type : Red **style :** Dry

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

ageing :

Drink now or within 3/5 years from vintage.

This wine brings a whole new twist to how Malbec has been perceived in the past. The wine is rich, ruby red in colour and fruity – with beautiful aromas of mocha and chocolate – thus the Mocholate Malbec name!

in the vineyard :

Our single varietal Malbec was inspired by the beautiful, fruit driven wine also blended into Bordeaux blends. Our 2 hectare block of Malbec is situated high up along the Simonsberg on Vrede en Lust and was planted in 1997. Due to the demand of Mocholate, we planted 3 hectares of Malbec in 2011.

about the harvest:

Picked at 24.5° Balling.

in the cellar :

The grapes undergo a day of cold soaking pre-fermentation. Fermentation takes place in stainless steel tanks. The grapes are pressed before fermentation finishes and malolactic fermentation takes place on oak until bottling.

