

## Vrede en Lust Lady J Syrah 2016

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 | 89% Shiraz, 11% Cabernet Sauvignon

**winery** : Vrede en Lust Estate

**winemaker** : Karlin Nel

**wine of origin** : Western Cape

**analysis** : alc : 14.0 % vol rs : 3.2 g/l pH : 3.51 ta : 5.8 g/l

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

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

Most recent accolade: Category - Elegant and Classy at the Sommeliers selection.

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

The Syrah 2016 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.  
The grapes were picked by hand.

**in the cellar** : The grapes was harvested at optimal ripeness and fermented in stainless steel tanks. The Elgin and Simonsberg component are vinified separately. Pumpovers was done 3 times a day so ensure color and tannin extraction. The wine spent 16 month in French oak barrels for maturation and was bottled under stelvinand cork closure.

