

Vrede en Lust Barbare 2003

An unwooded dry noble ros. Floral notes on the nose and a soft and full palate.

Blend information: 33% Shiraz, 22% Cabernet Sauvignon, 22% Cinsaut, 20% Merlot, 3% Malbec.

Barbre-Thrse was de Savoye's second child and arrived in the Cape on the Oosterland in 1688.

Great as a starter wine ahead of more serious reds. Compliments cheese dishes, pasta, pizza's, seafood and especially shellfish. It can also be enjoyed with braai's and light curries. Serve at 14 to 16°C.

variety : Shiraz | 33% Shiraz, 22% Cabernet Sauvignon, 22% Cinsaut, 20% Merlot, 3% Malbec

winery : Vrede en Lust Estate

winemaker : Stephane De Saint-Salvy

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 2.9 g/l pH : 3.81 ta : 4.4 g/l

type : Rose **style :** Dry **body :** Medium **taste :** Fragrant

pack : Bottle **closure :** Cork

ageing : This wine is ready to enjoy now.

in the cellar : Prior to fermentation, a small percentage of free run juice is removed from the grapes destined for our red wines. The French term for this process is saignee "bleeding".

