

Jacques de Savoye Classic 2002

Michelangelo Awards 2005 - Gold Medal

Complex nose of chocolate, blackcurrant and raspberry. Firm but elegant structure on the palate.

Blend information: 52% Merlot, 24% Cabernet Sauvignon, 15% Petit Verdot, 9% Malbec.

Vrede en Lust, founded by Jacques de Savoye, is a modern winery building on a viticultural heritage of more than 300 years. A classic Bordeaux blend.

This wine will go well with cheese, meat dishes and warm winter meals. Serve at 18°C.

variety : Merlot | 52% Merlot, 24% Cabernet Sauvignon, 15% Petit Verdot, 9% Malbec

winery : Vrede en Lust Estate

winemaker : Stephane De Saint-Salvy

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.89 ta : 4.7 g/l va : 0.45 g/l so2 : 71 mg/l fso2 : 33 mg/l

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

pack : Bottle

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ageing : 3 to 5 years.

in the cellar : Slow, temperature controlled fermentation process to gently extract the grapes natural tannins. Aged for 12 months in 225L French oak barrels (25% new).

