



Artisan Range Petit Verdot / Shiraz 2019

Our Artisan wines are exclusively offered to our esteemed wine club members to enjoy first. These are rare and special blends that are meticulously curated, showcasing the innovative spirit of our winemakers. Each bottle is a unique gem with limited production and a commitment to excellence. Uncover the hidden gems of our cellar and embrace the thrill of discovery as you sample wines that are truly one-of-a-kind. The labels are reproduced from Karlin Nel, Vrede en Lust's winemaker, own handwritten versions of the labels.

Winemakers Notes

Grapes are handpicked to ensure optimal ripeness and flavour intensity. The two grape varieties are fermented separately to preserve their distinct characteristics. During fermentation, our winemakers carefully manage temperature and extraction techniques to achieve balanced tannins and full fruit expression. High-quality French oak barrels, sourced from premium cooperages, are chosen to impart subtle oak nuances that complement and elevate the wine's flavour. The 16 – 18 months of aging in French oak barrels add layers of complexity and elegance, creating a wine that showcases the best of both grape varieties and the warm climate terroir. We proudly present this exclusive and limited-edition Shiraz-Petit Verdot blend to our wine club members, inviting them to savour the artistry behind each bottle.

Tasting Notes

Petit Verdot contributes intense colour, structure, and bold dark fruit flavours, while Shiraz lends its luscious fruit, richness, and spiciness. The combination of these two varieties creates a wine of remarkable balance, where the power of Petit Verdot harmonizes with the elegance of Shiraz. The result is a compelling and well-rounded blend that showcases the best of both varieties, delivering a wine of allure and depth. Enjoy this unique blend with hearty dishes, such as grilled meats, hearty stews, or robust cheeses.

Technical Notes

Cultivars: Petit Verdot (50%) Shiraz (50%)
Ageing: Enjoy now or within 5 years from vintage
Winemaker: Karlin Nel

Wine of origin:
Simonsberg- Paarl
Packaging: 750ml
Alcohol %: 14.12%

Residual Sugar (RS): 2.9g/L
Total Acid (TA): 5.5 g/L
pH: 3.64

