



# Artisan Range Shiraz/ Cabernet Sauvignon 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

Harvested at optimal ripeness. The two grape varieties are fermented separately in stainless steel tanks, allowing the unique characteristics of each to be fully expressed. Regular pump-overs ensure maximum colour extraction and tannin development. After fermentation, the wines are then transferred into French oak barrels, where it will undergo aging for 16 - 18 months. High-quality French oak barrels are chosen to impart subtle oak flavours. The barrels add complexity and enhance the wine's structure without overpowering the fruit. This exclusive wine is bottled in limited quantities, exclusively crafted for our wine club members to enjoy.

## Tasting Notes

Cabernet Sauvignon lends its structured backbone, elegant tannins, and rich dark fruit flavours, while Shiraz contributes its fleshy texture, spiciness, and bold berry characteristics. The warm climate allows both grape varieties to achieve optimal ripeness, enhancing the expression of their flavours. The result is a wine of exceptional balance, where the power of Cabernet Sauvignon complements the opulence of Shiraz. The blend's marriage offers a captivating complexity. Enjoy this blend with robust dishes, such as grilled meats, hearty pasta, or aged cheeses.

## Technical Notes

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

Wine of origin:  
Simonsberg- Paarl  
Packaging: 750ml  
Alcohol %: 14.05

Residual Sugar (RS): 3.5 g/l  
Total Acid (TA): 5.6 g/L  
pH: 3.63

