



BOET ERASMUS 2019

Boet Erasmus was Dana & Etienne Buys' maternal grandfather. He played a major role in their lives and also introduced them to fine wines. It is therefore no surprise that the Vrede en Lust flagship red wine is named after their late grandfather.

The Boet Erasmus is an elegant new world style Bordeaux blend. This blend incorporates the classic varietals and showcase abundant fruit, well balanced with oak.

Winemakers Notes

Each component of this wine was harvested at point of optimal ripeness and fermented in stainless steel tanks. A portion of the juice completed malolactic fermentation in 225L oak barrels. The wine was matured in French oak barrels (35% new oak) for 16-18 months.

Tasting Notes

The nose is greeted with a bouquet of dark fruits accompanied by a subtle oak influence. Ripe blackberries and cassis dominate with nuances of black cherry. Hints of cedar, vanilla, and a delicate wisp of tobacco add layers of complexity and a sense of refinement. Blackcurrant and black plum flavours take centre stage on the palate, followed by notes of dark chocolate and a touch of espresso. The finish is long and satisfying, leaving a lingering impression of dark fruit and a touch of toasted oak. Enjoy this blend with hearty dishes such as grilled ribeye steak, braised short ribs, or rich stews to fully embrace its warm climate influence and indulge in an exceptional wine experience.

Technical Notes

Cultivars: Cabernet Sauvignon (51%), Merlot (31%), Petit Verdot (9%), Malbec (9%)

Ageing: Enjoy now or within 5/10 years from vintage

Winemaker: Karlin Nel

Wine of origin:
Simonsberg-Paarl
Packaging: 750ml
Alcohol %: 13.80

Residual Sugar (RS): 3.5 g/l
Total Acid (TA): 5.5 g/l
pH: 3.63

