



# Malbec 2022

At Vrede en Lust we pride ourselves on producing premium wines. Our vineyards are meticulously cultivated, basking in the abundant sunlight and cooled by gentle breezes, creating the perfect terroir for exceptional grapes to thrive. Our winemaking process is a harmonious blend of traditional craftsmanship and modern techniques, resulting in wines that exude elegance, complexity, and unparalleled quality. Every grape is handpicked with care, ensuring only the finest selection finds its way into our cellar.

## Winemakers Notes

Picked at 24.5°balling, the grapes undergo a day of cold soaking after which fermentation takes place in stainless steel tanks. The grapes are then pressed before malolactic fermentation takes place in 225L French Oak barrels until bottling.

This is a unique Malbec that showcases the region's unique terroir and the varietals inherent characteristics. The result is a full-bodied wine with concentrated flavours, velvety texture, and a captivating expression of the warm climates influence.

## Tasting Notes

On the palate, this Malbec showcases its full-bodied nature with a velvety and opulent texture that coats the mouth. Ripe black fruits dominate, with blackberries and black plums delivering an explosion of juicy flavours.

The flavour profile is a harmonious blend of fruit-forward richness and savoury nuances. Dark berries continue to shine, with black cherries and blackberries intertwined with hints of cassis and a touch of dark chocolate.

## Technical Notes

Cultivars: Malbec (100%)  
Ageing: Enjoy now or within 5-10 years from vintage  
Winemaker: Karlin Nel

Wine of origin:  
Simonsberg-Paarl  
Packaging: 750ml  
Alcohol %: 14.08

Residual Sugar (RS): 2.2 g/l  
Total Acid (TA): 5.6 g/l  
pH: 3.61

