

**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

The grapes were harvested at optimal ripeness and the different components were all fermented and aged separately. Aging in French and American oak barrels took place and adds complexity, structure, and subtle oak-derived flavours to the wine. The wine spent 14-16 months in barrels.

The choice of new or used barrels and the length of aging depends on the desired balance of fruit expression and oak influence.

The winemaker skilfully combines different grape varieties and individual barrels or tanks to create a harmonious and well-integrated blend.

## Tasting Notes

On the palate layers of flavours unfold, revealing a dark fruit sensation of ripe blackberries, juicy plums and hints of blackcurrant that provide a luscious sweetness, while the subtle influence of spice adds depth and complexity. The wine's well-integrated tannins offer structure and a silky mouthfeel.

Enjoy this blend as a companion to hearty dishes, grilled meats, or flavourful cheeses, allowing its richness and complexity to unfold with each sip.

## Technical Notes

Cultivars: Grenache (73%), Shiraz (22%), Viognier (5%)

Ageing: Enjoy now or within 5 years from vintage

Winemaker: Karlin Nel

Wine of origin:  
Simonsberg-Paarl  
Packaging: 750ml  
Alcohol %: 14.49

Residual Sugar (RS): 2.2 g/l  
Total Acid (TA): 5.9 g/l  
pH: 3.42

