



Lady J Syrah 2020

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 hand-harvested at optimal ripeness to ensure a perfect balance of sugar and acidity. When arriving at the cellar, the grapes underwent meticulous automatic sorting to remove any imperfect berries. Then gently crushed to retain the integrity of the skins, essential for colour and tannin extraction. The grapes are transferred to stainless steel fermentation tanks. Fermentation initiated with selected yeast strains to add complexity & temperature closely regulated, peaking at 28°C to ensure a slow and controlled fermentation. Malolactic fermentation commenced in French oak barrels, softening the acidity and adding a creamy texture. It was then aged for 16 months in a combination of new, second-fill and older French oak barrels. This aging process imparted additional layers of complexity, with subtle notes of vanilla, cedar, and toast enhancing the wine's profile.

Tasting Notes

Intense aromas of ripe blackberries, dark plums, black cherries, black pepper, cloves, sweet spices, smoky oak, and dark chocolate. Rich, full-bodied with layers of ripe black fruit flavours, liquorice, dark chocolate, and smoky oak, balanced by velvety tannins.

Our Simonsberg-Paarl Shiraz is a wine of great elegance and power, showcasing the exceptional quality and character of the region.

Technical Notes

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

Wine of origin:
Simonsberg-Paarl
Packaging: 750ml
Alcohol %: 15.34

Residual Sugar (RS): 2.8 g/l
Total Acid (TA): 5.3 g/l
pH: 3.66

