



MALBEC 2023

Premium Range

About the wine

Winemaker: Karlin Nel

Malbec 100% | Ageing: 5 - 10 years

Wine of Origin: Simonsberg-Paarl

While Malbec is often found playing a supporting role in Bordeaux-style blends, at Vrede en Lust we believe this cultivar deserves its own spotlight. Sourced from our home farm on the iconic slopes of the Simonsberg-Paarl, this wine is a pure, single-cultivar expression of one of the world's most charismatic grapes.

Our goal is to move beyond simple fruit and capture the true "sense of place" our Simonsberg-Paarl terroir provides. This is Malbec at its most expressive, unfiltered in personality and meticulously crafted to showcase the depth and potential of both cultivar and terroir.

From the vineyard & cellar

Our Malbec is hand-harvested at optimal ripeness to ensure exceptional fruit quality. Fermentation involves gentle punch-downs three times daily for precise extraction, preserving vibrant colour and fine tannins.

After draining and pressing, the wine undergoes malolactic fermentation in a combination of stainless steel tanks and barrels. Maturation follows a classical French oak regime — 16 to 18 months in barrel, with 30% new oak and a delicate touch of American oak. This careful approach integrates subtle oak influence, enhancing structure, finesse, and complexity while allowing the fruit to shine.

In the bottle

The result is a bold yet elegant wine, beautifully structured with impressive depth and intensity. Aromas of ripe blackberry and plum are complemented by subtle floral notes and a whisper of violets. On the palate, Malbec's hallmark balance of power and elegance is on full display — richly textured, layered, and lingering, with a refined finish that speaks to both terroir and craftsmanship.

Alc
12,54%

TA
5,7g/l

RS
1,5g/l