



# VREDE EN LUST MALBEC

2021

Our 2-hectare block of Malbec is situated high up along the Simonsberg on Vrede en Lust Estate and was planted in 1997. For many years this single varietal Malbec was blended into our award-winning Bordeaux-style blend the Boet Erasmus.

## 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 French Oak barrels until bottling.

## Tasting Notes

Cherries, abundant red berries, mulberry, blackberry and an explosion of fruit on the palate. Silky smooth, medium bodied and produced in a youthful style that will benefit with ageing.

## Technical Notes

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

Wine of origin:	Simonsberg-Paarl	Residual Sugar (RS):	2.2 g/l
Packaging:	750ml	Total Acid (TA):	5.4 g/l
Alcohol %:	14.31%	pH:	3.47

