

MALBEC 2023

Premium Range

Vrede en Lust is a celebration of passion, heritage, and innovative winemaking. Nestled against the Simonsberg backdrop, our estate is dedicated to crafting wines that truly express the character of our terroir. With a commitment to quality and sustainability, we embrace both tradition and modernity, ensuring that every bottle reflects the care and expertise of our team; from vineyard to cellar.



In 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.

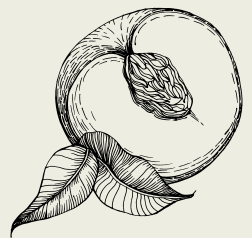
Alc
13.54%



RS
1.5/l

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.



TA
5.7g/l

Technical Notes

Cultivar: Malbec (100%)

Ageing: Enjoy now or within 5-10 years from vintage

Wine of origin: Simonsberg-Paarl

Winemaker: Karlin Nel

