

SHIRAZ / CABERNET SAUVIGNON 2020

Artisan Range

Our Artisan wines are exclusively offered to our esteemed wine club members to enjoy first. These are rare and special blends that are meticulously curated, showcasing the innovative spirit of our winemakers. The labels are reproduced from Karlin Nel, Vrede en Lust's winemaker, own handwritten versions of the labels. .



In the vineyard & cellar

Harvested at optimal ripeness. The two grape varieties are fermented separately in stainless steel tanks, allowing the unique characteristics of each to be fully expressed. Regular pump-overs, during the fermentation process, ensure maximum colour extraction and tannin development. After fermentation the wine is transferred to high- quality French for ageing, up to 18 months. The oak barrels will impart subtle oak flavours, add complexity and enhance the wine's structure without overpowering the fruit. This exclusive wine is bottled in limited quantities, exclusively crafted for our wine club members to enjoy.

Alc
14.25 %



In the bottle

Cabernet Sauvignon lends its structured backbone, elegant tannins, and rich dark fruit flavours, while Shiraz contributes its fleshy texture, spiciness, and bold berry characteristics. The warm climate allows both grape varieties to achieve optimal ripeness, enhancing the expression of their flavours. The result is a wine of exceptional balance and captivating complexity. Enjoy this blend with robust dishes, such as grilled meats, hearty pasta, or aged cheeses.

RS
2.7g/l



TA
5.9 g/l

Technical Notes

Cultivars: Shiraz (50%), Cabernet Sauvignon (50%)
Ageing: Enjoy now or within 5 year from vintage
Wine of origin: Simonsberg-Paarl
Winemaker: Karlin Nel

