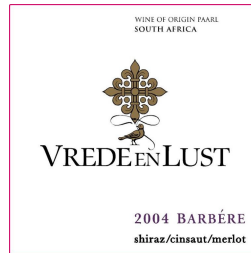


**Barbère 2004**  
**Simonsberg/Paarl**  
**South Africa**



The Barbère is a serious and sophisticated dry Rose, made in a Bordeaux Claret style using mainly bleed juice from the red grapes destined for Vrede en Lust's red wines. The 2004 version is a blend of 36% Shiraz, 30% Cinsaut, 23% Merlot, 9% Malbec, and 2% Cabernet Sauvignon.

A large percentage of the wine is derived by bleeding approximately 8-10% of the free run juice from the red wines during the 10 hours of cold soak. The balance of the juice comes from grapes harvested earlier in order to contribute natural acidity and lower alcohol. The juice is treated exactly like a white wine and fermented with no lees contact or malolactic fermentation. The wine is aged for 9 months in stainless-steel tanks before stabilization and bottling.

Barbère displays fresh strawberry fruit and floral notes with a smooth finish. Although it works great as an aperitif ahead of more serious reds, it also goes exceptionally well with cheese dishes, pasta, pizzas, seafood and shellfish. It also takes a slight chill well and can then be enjoyed with barbeque and light curry dishes.

Vrede en Lust, from the Dutch "Peace and Passion," is a modern wine farm built on a 315 year-old foundation. When the current owner acquired the property in 1996, he united the initial plots that have all been growing grapes since 1691. Combining grapes from time-proven plots with the most modern wine-making methods enables Vrede en Lust to be one of South Africa's preeminent wine producers.