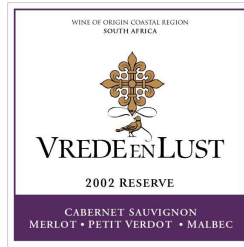


Vrede en Lust Reserve 2002 Simonsberg/Paarl South Africa



The most structured, elegant, and complex of Vrede en Lust's wines, the *Reserve* is a Bordeaux blend that possesses some serious aging potential. Created with the connoisseur in mind, the *Reserve* aims to reflect the Simonsberg-Paarl terroir using grapes from their specially-selected vineyard blocks. It is a classic blend of 50% Cabernet Sauvignon, 38% Merlot, 8% Petit Verdot, and 4% Malbec.

The *Reserve* is full-bodied with a great concentration of cassis, blackberry, plums and cigar box on the nose. The firm tannin backbone supports a ripe, fruity, palate that leads to a sleek and long finish.

The grapes were vinified separately and fermented in stainless steel slowly under temperature control and spent a total of 25-30 days on the skins before pressing. The wine matured for 18 months in 75% new barriques, 25% second-use. It underwent minimum fining but no filtration before bottling followed by another 24 months of bottle maturation ahead of release.

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.