

**Vrede en Lust Classic 2003**  
**Simonsberg/Paarl**  
**South Africa**



Bordeaux meets South Africa in the 2003 *Classic* from Vrede en Lust. This is a classic left-bank Bordeaux style blend of 65% Cabernet Sauvignon, 26% Merlot, 5% Malbec, and 4% Petit Verdot.

The Classic has a complex nose of chocolate, blackcurrant and raspberry, with a firm but elegant structure on the palate and a long finish. It pairs well with a wide range of cheeses, rich meat dishes, and hearty winter meals.

The grapes were vinified separately and fermented in stainless steel slowly under temperature control and spent a total of 20-25 days on the skins before pressing. Only free-run juice was used for the classic. Following malolactic fermentation, the wine was blended and matured for 12 months in 25% new barriques. It underwent minimum fining but no filtration before bottling followed by another 18 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.