VREDE EN LUST
WHITE MISCHIEF 2016

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SINCE 1688

The White Mischief is a 6-cultivar white blend made from selected grapes from Vrede en Lust's Elgin farm, Casey's Ridge. It showcases the cultivars' cooler climate aromas with focus on how the complement each other.

The name 'White Mischief' literally derives from the winemakers playing around with the white wines from Elgin and creating this very unique white blend!
The components of this blend may vary slightly from vintage to vintage but the same mischievous style will however be maintained.

Winemaker's Notes
The grapes were hand-harvested and crushed in February and March. The juice settled and was fermented in stainless steel tanks. The wine was aged on the lees and blended before bottling.

Tasting Notes
An abundance of tropical fruit and floral notes on the nose followed by hints of white pear and fruit salad on the palate. Soft, beautifully balanced mouth-feel.

Technical Notes:
Cultivars: Chenin Blanc; Pinot Grigio; Semillon, Sauvignon Blanc, Riesling, Viognier
Ageing potential: Enjoy now or within 3-5 years from vintage
Winemaker: Susan Erasmus, with Karlin Nel
Wine of origin: Elgin
Packaging: 750ml
Alcohol %: 13.6
Residual Sugar (RS): 2.0 g/l
Total Acid (TA): 5.9 g/l
pH: 3.30