

VREDE EN LUST

SARAH BUBBLY BY NATURE 2018



VREDE EN LUST
SINCE 1688

It is a blend of Chardonnay, Chenin Blanc and Pinot Noir produced from grapes originating from the Vrede en Lust and Casey's ridge farm. This wine was made to celebrate the lively, sparkling personality of Sarah, daughter of the owner of Vrede en Lust Estate, Dana Buys.

Winemaker's notes:

This is the first grapes the cellar receive during harvest. These components are all harvested between 18 - 19 Baling. We harvest by hand and the grapes are whole bunched press on a bubbly cycle that lasts for about 3 hours. The juice are inoculated with yeast specifically for the production of bubbly. Once all the components finished first fermentation a blend will be constructed. Once done, the wine will be inoculated for second fermentation or known as bottle fermentation. Fermentation takes place in the bottle. The wine will be in contact with the lees for 7-8 months. After this the wine be be disgorged and the temporarily closure will be replaced by a cork and wire hood. Usually the new vintage will be released by end of January

Tasting notes

Aromatic aromas of green apple, pear and stone fruit are present. A distinct minerality with a slight earthiness is an expression of the cooler climate. A wine with great longevity - the lanolin and other tertiary flavors will develop over time.

Technical notes

Cultivars: Chardonnay(66%); Chenin Blanc (18%) ;Pinot Noir (16%)

Ageing potential: Enjoy now or within 3-5 years from vintage.

Winemaker: Karlin Nel

Wine of origin: Elgin

Packaging: 750ml

Alcohol %: 11,5

Residual sugar (RS): 8,9 g/l

Total acid (TA): 7,7 g/l

pH: 2,98

