

VREDE EN LUST

ANNI SAUVIGNON BLANC 2018



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SINCE 1688

The 2016 Sauvignon Blanc showcases the expression of fruit from the Vrede en Lust Elgin farm, Casey's Ridge.

The grapes were picked at optimum ripeness and the juice was fermented with different yeast strains in stainless steel tanks. The wine spent 4 months on the lees and the result is a vivid, rich Sauvignon Blanc with an excellent nose and palate.

The 2012 vintage was amongst the top 20 in the FNB Sauvignon Blanc competition. The 2013 vintages was awarded with an IWSC silver medal.

Winemaker's Notes

Our goal with the Vrede en Lust Sauvignon Blanc is to create a wine which is elegant, balanced and rich. The grapes were harvested at different sugar levels late in February up until mid-March. The juice was fermented separately and blended post fermentation.

Tasting Notes

The Sauvignon Blanc shows typical cooler climate aromas with flint notes and an abundance of flavours including grass, granadilla, gooseberry and hints of blackcurrant. The wine is perfectly balanced with intense minerality and a smooth finish.

Technical Notes:

Cultivars: Sauvignon Blanc (92%); Semillon (8%)

Ageing potential: Enjoy now or within 5 years from vintage

Winemaker: Karlin Nel

Wine of origin: Elgin

Packaging: 750ml

Alcohol %: 13.5

Residual Sugar (RS): 3.1 g/l

Total Acid (TA): 6.2 g/l

pH: 3.27

