



SARAH BUBBLY BY NATURE

2021

This wine was made to celebrate the lively, sparkling personality of Sarah, daughter of the owner of Vrede en Lust Estate, Dana Buys.

Winemakers Notes

This is the first grapes the cellar receive during harvest. The grapes are whole bunched press on a bubbly cycle for about 3 hours. After first fermentation, a blend is constructed. Second fermentation takes place in the bottle. The wine is in contact with the lees for 8 months. Finally, the wine is disgorged and the temporarily closure will be replaced by a cork and wire hood.

Tasting Notes

Marked by extraordinary freshness, aromatic 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 flavours will develop over time.

Technical Notes

Cultivars: Chardonnay (48%), Pinot Noir (28%),
Chenin Blanc (24%)
Ageing: Enjoy now or within 2-5 years from vintage
Winemaker: Karlin Nel

Wine of origin:	Western Cape	Residual Sugar (RS):	8.9 g/l
Packaging:	750ml	Total Acid (TA):	5.7 g/l
Alcohol %:	11.6%	pH:	3.22

