



WHITE MISCHIEF

2022

The White Mischief is a Chenin Blanc based white blend made from select grapes from Vrede en Lust's farm in Elgin, Casey's Ridge. It showcases the cultivars' cooler climate aromas with a focus on how they complement each other.

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

Winemakers Notes

The grapes were all hand-harvested at optimal ripeness and crushed separately in February and March. The juice was pressed, settled and fermented in stainless steel tanks using different yeast strains. The wine was aged on the lees and all the components 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. A soft, beautifully balanced mouth-feel can be expected. This wine pairs beautifully with Mediterranean dishes.

Technical Notes

Cultivars: Chenin Blanc (44%), Pinot Gris (28%), Semillon (10%) Sauvignon Blanc (10%), Viognier (4%) and Riesling (4%)
Ageing: Enjoy now or within 5 years from vintage
Winemaker: Karlin Nel

Wine of origin: Elgin
Packaging: 750ml
Alcohol %: 13.48

Residual Sugar (RS): 2.1 g/l
Total Acid (TA): 5.2 g/l
pH: 3.36

