

Vrede en Lust Karien 2004

Fresh nose of citrus and tropical fruits with a hint of fynbos. Soft and balanced on the palate with a crisp finish.

Blend information: 85% Chenin Blanc, 15% Semillon.

Karien de Saint-Salvy is a 5th generation De Villiers from the neighbouring farm, Flenterskloof, where we source the Chenin Blanc.

Goes well with seafood, pastas, light meals and salads. Great on a warm summers day as an aperitif.
Serve at 10 to 12Â°C.

variety : Chenin Blanc | 85% Chenin Blanc, 15% Semillon

winery : Vrede en Lust Estate

winemaker : Stephane De Saint-Salvy

wine of origin : Coastal

analysis : alc : 12.8 % vol rs : 1.8 g/l pH : 3.54 ta : 5.1 g/l

type : White **style :** Dry

pack : Bottle

ageing : Within 2 years.

in the cellar : Fermentation in stainless steel, followed by 6 months on the lees.

