

Vrede en Lust Marguerite 2006

It shows complex nose of fresh citrus, toasted almonds and wild flowers. The palate is full and well balanced with a creamy finish.

Seafood, poultry, pasta, Asian dishes, as well as on its own! Available in 750ml under screwcap.

variety : Chardonnay |

winery : Vrede en Lust Estate

winemaker : Susan Wessels

wine of origin : Simonsberg-Paarl

analysis : alc : 13.5 % vol rs : 4.2 g/l pH : 3.33

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

ageing : Drink now or through 2008.

in the vineyard : The grapes are from a small Chardonnay block next to the winery.

about the harvest: It is the first grapes to get harvested every year. We harvest the grapes early in the morning and by hand.

in the cellar : The bunches are loaded into the press and pressed without destemming first.

The Chardonnay is then barrel fermented at low temperature. The wine is matured on the lees for the 10 months in 225l French oak barrels. We use only 25% new oak in order to ensure a light oak treatment in our quest for elegance. The wine is bottle matured for 6 months.



Vrede en Lust Estate

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