

Vrede en Lust Karien 2006

Intricate nose of citrus, peach, tropical fruits and ripe pear on the nose. The bright fruit character follows through the palate with great balance and a smooth finish.

Goes well with seafood, pastas, Asian dishes, light meals and salads. Great on warm summer days as an aperitif. Available in 375ml with screwcap, 750ml synthetic closure.

variety : Chenin Blanc | 87% Chenin Blanc, 14% Semillon

winery : Vrede en Lust Estate

winemaker : Susan Wessels

wine of origin : Paarl

analysis : alc : 12.5 % vol rs : 3.0 g/l pH : 3.22

type : White **style :** Off Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Drink now or through 2007.

in the cellar : The wine is fermented at a low temperature in stainless steel tanks, followed by some lees contact for the Semillon. The wine does not undergo any malolactic fermentation. It was bottled 4 months after fermentation and released 2 months later.

