

Vrede en Lust Viognier 2008

2008 Veritas Awards - Silver

SA Terroir Wine Awards 2008 - National Certificate Winner

A very expressive viognier with a typical apricot and peach flavours. Full bodied and delicately balanced with oak. The wine has a off dry sugar to compliment the full body and carry through onto the palate.

Fantastic food wine complimenting a wide variety of dishes. Goes well with cheese dishes, pasta, and seafood. Definitely a conversation wine! Available in 750ml under screwcap.

variety : Viognier | 100% Viognier

winery : Vrede en Lust Estate

winemaker : Susan Wessels

wine of origin : Simonsberg-Paarl

analysis : alc : 14.5 % vol rs : 8.5 g/l pH : 3.24 ta : 6.5 g/l

type : White **style :** Off Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

2008 Veritas Awards - Silver

SA Terroir Wine Awards 2008 - National Certificate Winner

The Vrede en Lust 2007 Viognier came out tops at the recent Landbou Weekblad Woman Winemaker Year 2007 Award ceremony, with Susan Wessels winning the trophy.

ageing : Drink now or keep for 3-4 years.

about the harvest:

Following the 2007 maiden vintage, the 2008 vintage is proof that the Vrede en Lust Viognier has earned its rightful place in the market. The grapes for this Viognier were picked at optimal ripeness ensuring the characteristic peach and apricot aromas. We are eagerly awaiting the first harvest of our cool climate Viognier from Elgin in 2009. These grapes are sourced from Babylonstoren, a mile away from Vrede en Lust and we will plan to purchase grapes from this vineyard on a longer term basis. Named best Viognier at the 2008 South African Terroir Wine competition. The grapes were hand harvested in February and the juice was settled in stainless steel tanks.

in the cellar : Fermentation took place in 225 l French and Hungarian oak as well as in stainless steel tanks. Post fermentation the wine matured for a further couple of months in barrel on the lees.

