

Vrede en Lust Sauvignon Blanc 2009

2008 Talk Radio 702 Top 10

2008 Veritas Awards - Bronze

2008 Michelangelo International Wine Award - Silver

Our Sauvignon Blanc shows a nose of concentrated fruit flavours of green fig, a touch of cut grass and gooseberry. The wine is buoyed by mouthwatering lime acidity and a crisp finish. The wine was bottled under Stelvin closure to ensure optimal freshness and no cork-taint!

Salads, seafood, poultry, pasta, Asian dishes, and brilliant on its own!

variety : Sauvignon Blanc | Sauvignon Blanc Semillon

winery : Vrede en Lust Estate

winemaker : Susan Wessels

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.15 ta : 6.2 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral

pack : Bottle **closure :** Cork

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ageing : Drink now or through to 2010.

in the vineyard : The Elgin fruit makes up nearly 50% of the 2008 wine and augers well for the 16Ha of Sauvignon Blanc we have coming on line from our Casey's Ridge vineyard in Elgin.

about the harvest: The 2008 Sauvignon Blanc is made from grapes sourced from cool climate vineyards in Sir Lowry's Pass, Durbanville and Elgin.

in the cellar : The juice was fermented with different yeast strains in stainless steel fermenters, followed by a short period on the lees. The result is a vivid, rich Sauvignon Blanc with an excellent nose and palate.