

Vrede en Lust Marguerite 2008

Shows a 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.

variety : Chardonnay | 100% Chardonnay

winery : Vrede en Lust Estate

winemaker : Susan Wessels

wine of origin : Simonsberg-Paarl

analysis : alc : 13.0 % vol rs : 3.8 g/l pH : 3.18 ta : 6.1 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Drink now or through 2010.

in the vineyard : Sourced from 2 south sloping blocks of Chardonnay, located on our Simonsberg vineyards, this wine is produced on a very limited basis and sold on strict allocation.

about the harvest: The core grapes are from the small Chardonnay block next to the winery and always the first grapes 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 10 months in 225 litre French oak barrels. We use only 25% new oak in order to ensure light oak treatment in our quest for elegance. The wine is bottle matured for 10 months ahead of release.

The result is a vivid, complex fruit forward Chardonnay with minimal oak intervention on the elegant palate. Named after Vrede en Lust's first owner's eldest daughter - Marguerite de Savoye.