

Vrede en Lust Karien 2007

Intricate nose of peach, ripe pears and tropical fruits. The fruit driven aromas follow through on the palate with a crisp citrus acidity and a smooth finish.

Goes well with seafood, pastas, Asian dishes, light meals and salads. Great on warm summer days as an aperitif.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Anson Fourie

wine of origin : Western Cape

analysis : **alc** : 13.0 % vol **rs** : 3.2 g/l **pH** : 3.25 **ta** : 6.0 g/l

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

pack : Bottle **closure** : Cork

ageing : Drink now or over the next few years.

in the cellar : The wine is fermented at low temperature in stainless steel tanks. Partially produced from young Chenin blanc vines from our farm in Elgin, blended with Chenin blanc from the Paardeberg. The result is a well balanced, fresh wine.

375ml under Stelvin, 750ml under Stelvin

