

Vrede en Lust Sauvignon Blanc 2009

Our Sauvignon Blanc shows typical cooler climate aromas with flint notes, flavours of grass, granadilla and gooseberry. The wine is perfectly balanced with fresh acidity, rich minerality and a crisp, yet smooth finish. The wine was bottled under Stelvin closure to ensure optimal freshness and no cork-taint. A vivid, rich Sauvignon Blanc with an excellent nose and palate.

Seafood, Sushi, poultry, pasta, Asian dishes, salads and brilliant on its own!

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Ansone Fourie

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.16 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

ageing : Drink now or through to 2011.

in the vineyard : The 2009 Sauvignon Blanc is different from our previous vintages, as all the grapes come from Elgin, making this our first Wine of Origin Elgin to be released from the farm.

about the harvest: The grapes for the 2009 Sauvignon Blanc were harvested at different sugar levels late in February up until mid March.

