

Vrede en Lust Marguerite 2008

Shows a note of toasted nut and butterscotch on the nose. The balanced full palate has hints of pear fruit, zesty acidity and almonds with a creamy finish. A vivid, complex fruit forward Chardonnay with gentle oak intervention on the elegant palate.

Seafood, poultry, pasta, Asian dishes, as well as on its own.

variety : Chardonnay | 100% Chardonnay

winery : Vrede en Lust Estate

winemaker : Susan Erasmus

wine of origin : Simonsberg-Paarl

analysis : alc : 13.5 % vol rs : 4.2 g/l pH : 3.33 ta : 5.3 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Drink now or through 2010.

in the vineyard : Sourced from a selection of south sloping Chardonnay blocks on our Simonsberg-Paarl vineyards, this wine is produced on a very limited basis.

Named after Vrede en Lust's first owner's eldest daughter Marguerite de Savoye.

