

## Vrede en Lust Barrique 2009

This blend shows the beautiful aromas of Semillon - bell peppers, quince and integrated oak aromas. The cooler climate Sauvignon Blanc shows typical aromas with flint notes and minerality. Both wines were fermented in oak and matured for 8 months on the lees before bottling. The wine was bottled under Stelvin closure to ensure optimal freshness and no cork-taint!

Tempura prawns, salads and seafood dishes. Perfect for creamy food combinations as well.

**variety :** Semillon | 60% Semillon, 40% Sauvignon Blanc

**winery :** Vrede en Lust Estate

**winemaker :** Susan Erasmus with Anson Fourie

**wine of origin :** Elgin

**analysis :** alc : 14.02 % vol   rs : 1.4 g/l   pH : 3.14   ta : 7.0 g/l   va : 0.74 g/l   so2 :  
122 mg/l   fso2 : 37 mg/l

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

**pack :** Bottle   **closure :** Screwcap

**ageing :** Drink now or through the next few years.

**about the harvest:** The grapes were harvested in February.

