

Vrede en Lust Marguerite 2010

The wine 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.

Seafood, salads, poultry, pasta, Asian dishes, as well as on its own!

variety : Chardonnay | 100% Chardonnay

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Anson Fourie

wine of origin : Simonsberg-Paarl

analysis : alc : 13 % vol rs : 2.7 g/l pH : 3.2 ta : 6.2 g/l

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

pack : Bottle **closure** : Screwcap

Gold Veritas

Gold Michelangelo

Award for Top Chardonnay in the Simonsberg-Paarl area

ageing : Drink now or through 2015.

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

in the cellar : The grapes are either whole-bunch pressed or berry sorted and the juice is then barrel fermented. The result is a vivid, complex fruit forward Chardonnay with gentle oak intervention on the elegant palate.

The Chardonnay is barrel fermented at a low temperature. The wine is matured on the lees for 11 months in 225l French oak barrels. We use only 25% new oak in order to ensure light oak treatment in our quest for elegance.

