

Vrede En Lust Sarah Unwooded Chardonnay 2011

Intricate nose of white 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 : Chardonnay | 100% Chardonnay

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Ansone Fourie

wine of origin : Simonsberg - Paarl

analysis : alc : 13 % vol rs : 3.5 g/l pH : 3.1 ta : 6.5 g/l

type : Red **style :** Dry **body :** Light

pack : Bottle **closure :** Screwcap

ageing : Drink now or within 24 months.

in the vineyard : Produced from our Ricton vineyards in the Simonsberg-Paarl ward.

in the cellar : The wine is fermented at low temperature in stainless steel tanks and spends a short amount of time on the lees. It does not undergo malolactic fermentation, nor does it receive any wood treatment. The result is a well balanced, fresh wine.

