

Vrede en Lust White Mischief 2011

Citrus, floral and tropical notes on the nose are followed with hints of white pear and fruit salad on the palate. Soft, beautifully balanced mouth-feel.

Perfect with grilled pork served with lightly fried apple slices, grilled seafood or chicken with creamy sauce. Great by itself!

variety : Chenin Blanc | Chenin Blanc, Semillon, Pinot Grigio, Sauvignon Blanc, Viognier

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Ansone Fourie

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.3 ta : 6.2 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Drink now or mature for 3 - 5 years.

in the vineyard : This new blend is a 5 cultivar white blend made from selected grapes from our Casey's Ridge Elgin vineyard. It showcases the cultivars' cooler climate aromas, with focus on how they complement each other. The name comes from the winemakers literally playing around with the white wines from Elgin and coming up with this unique blend!

The components of the blend may differ slightly from vintage to vintage, as some cultivars will show better than others in different years. The same mischievous style will however be maintained...

about the harvest: The grapes were hand harvested.

in the cellar : Crushed in February and March. The juice was settled in stainless steel tanks. Fermented mainly in stainless steel. Post fermentation, the wine was aged on lees and the separate components blended before bottling.

