

## Vrede en Lust Sauvignon Blanc 2011

Our Sauvignon Blanc shows typical cooler climate aromas with flint notes, flavours of grass, granadilla and gooseberry. The wine is perfectly balanced with fresh acidity, rich minerality and a crisp, yet smooth finish. The wine was bottled under Stelvin closure to ensure optimal freshness and no cork-taint!

Seafood, Sushi, poultry, pasta, Asian dishes, salads and brilliant on its own!

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Vrede en Lust Estate

**winemaker :** Susan Erasmus with Ansone Fourie

**wine of origin :** Elgin

**analysis :** alc : 13.5 % vol   rs : 2.6 g/l   pH : 3.33   ta : 6.5 g/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Mineral

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

4 out of 5 Stars in the WINE magazine 2010 Top 10 Sauvignon Blanc competition

**ageing :** Drink Now or through the next 5 years.

**in the vineyard :** The 2011 Sauvignon Blanc is showcases the expression of fruit from our vineyards in Elgin.

The vineyards are aged between 4 - 6 years and every year we are more excited about the quality of the fruit from our Casey's Ridge property.

**about the harvest:** The grapes were picked at optimum ripeness.

**in the cellar :** The juice was fermented with different yeast strains in stainless steel tanks and the wine spent 4 months on the lees. The result is a vivid, rich Sauvignon Blanc with an excellent nose and palate.

Our goal with the Vrede en Lust Sauvignon Blanc is for a wine with elegance, balance and richness. The grapes were harvested at different sugar levels late in February up until mid March. The juice was fermented separately and blended post fermentation.

