

Vrede En Lust Sarah Unwooded Chardonnay 2013

Intricate nose of white pears and tropical fruits. The fruit driven aromas follow through on the palate with a sweet honeydew finish. A wonderful, light white wine for warm summer days and nights.

Goes well with seafood, pastas, Asian dishes, light meals and salads. Great on warm summer days as an aperitif.

variety : Chardonnay | 76% Chardonnay, 20% Chenin Blanc, 4% Viognier

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Ansone Stoffberg

wine of origin : Western Cape

analysis : alc : 13.2 % vol rs : 4.4 g/l pH : 3.19 ta : 5.4 g/l

type : White **style :** Dry **body :** Light

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now or within 36 months.

Sarah displays flavours of bright summer fruit, which follows through to a smooth, balanced palate.

Sarah is a blend of unwooded Chardonnay, Chenin blanc and Viognier – the style of the wine is to highlight the fruit characters of the cultivars.

Sarah Anne Buys is Dana's middle daughter and this wine was named after her on her 16th birthday, following in the family tradition of Jess' wine.

in the vineyard : The Sarah is a blend between origins – Chardonnay from Simonsberg-Paarl, Viognier from our Elgin property and Chenin blanc sourced from Paarl.

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. The result is a well-balanced, fresh wine.

