

Vrede en Lust Casey's Ridge Sauvignon Blanc 2014

Our Sauvignon Blanc shows typical cooler climate aromas with flint notes and abundant flavours of grass, granadilla and gooseberry as well as hints of blackcurrant. The wine is perfectly balanced with a rich minerality and a 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 | 92% Sauvignon Blanc, 8% Semillon

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Ansone Stoffberg

wine of origin : Elgin

analysis: alc : 13.5 % vol rs : 2.5 g/l pH : 3.37 ta : 6.3 g/l

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

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

The 2012 Sauvignon Blanc was included in the FNB Top 20 awards.

The 2013 Sauvignon Blanc received a Terroir award for Top SB Elgin District, and also IWSC silver.

ageing : Drink now or through the next 5 years.

in the vineyard : The 2014 Sauvignon Blanc 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: Our goal with the Vrede en Lust Sauvignon Blanc is for a wine with elegance, balance and richness. The grapes were harvested, at optimal ripeness, at different sugar levels late in February up until mid March.

in the cellar : The juice was fermented separately 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. Blended post fermentation.

