

Vrede en Lust White Mischief 2013

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, Sauvignon Blanc, Pinot Grigio, Semillon, Viognier

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 : 3.34 ta : 6.0 g/l

type : White **style :** Dry

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

White Mischief 2013 won the top white blend in the Elgin District -Terroir awards 2014!

ageing : Drink Now or mature for 3 – 6 years.

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...

in the vineyard : This 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.

about the harvest: The grapes were hand harvested and crushed in February and March.

in the cellar : 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.

