

Vrede en Lust Marguerite 2012

The wine shows citrus, toasted nuts and butterscotch aromas followed by a creamy, well-balanced palate with tones of almonds and pear.

Seafood, salads, poultry, pasta, Asian dishes, as well as on its own!

variety : Chardonnay | 100% Chardonnay

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Ansonne Stoffberg

wine of origin : Simonsberg-Paarl

analysis : **alc** : 13.2 % vol **rs** : 3.6 g/l **pH** : 3.32 **ta** : 5.9 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

ageing : Drink now or through to 2018.

Produced on a limited basis.

in the vineyard : Sourced from a selection of Chardonnay blocks on our Simonsberg-Paarl vineyards.

in the cellar :

The grapes are either whole-bunch pressed or berry sorted and the juice is then barrel fermented. The result is a vivid, complex fruit forward Chardonnay with gentle oak intervention on the elegant palate.

The Chardonnay is barrel fermented at a low temperature. The wine is matured on the lees for 11 months in 225 litre French oak barrels. We use only 25-30% new oak in order to ensure light oak treatment in our quest for elegance.

