

Vrede en Lust Viognier 2012

Typical notes of dried apricots and peaches with hints of orange blossom. Delicate notes of spice on the nose – with creaminess lent to the wine by judicious use of oak.

Fantastic food wine complimenting a wide variety of spicy Thai / Asian / curry dishes. Also goes well with cheese dishes, pasta and richer seafood. Definitely a conversation wine!

variety : Viognier | 100% Viognier

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Ansone Stoffberg

wine of origin : Western Cape

analysis : **alc** : 14.0 % vol **rs** : 5.6 g/l **pH** : 3.39 **ta** : 6.0 g/l

type : White **style** : Off Dry **body** : Full **taste** : Fragrant **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : Drink now or mature for 3 – 5 years.

in the vineyard : We have been producing Viognier from Simonsberg – Paarl since 2007 and from 2010 the added bonus of Viognier from Elgin. As the vineyards have matured we have seen that the two styles of Viognier – warmer and cooler – compliment one another – and from 2012 on we will only be producing one Viognier.

A blend of our two vineyards – The wine showcases the best of both worlds. The abundant aromatics from Simonsberg-Paarl, with the more refined aromas and palate of the Elgin grapes.

in the cellar : The grapes were crushed late in February and the juice was settled in stainless steel tanks. Fermentation took place in 225 litre new French and Hungarian oak barrels, as well as in stainless steel tanks. Post fermentation, the wine was aged on the lees for a few months in 225 litre oak barrels – blending of the two components took place a month before bottling.

