

Vrede en Lust Barrique 2012

A rich and complex wine with earthy and quince characteristics, elegantly balanced with a lingering minerality.

A classical blend of Semillon and Sauvignon Blanc makes this wine wonderful for food pairing. A Seared Tuna Steak may be the perfect partner to this wine, although it would be great with sashimi too

variety : Semillon | 64% Semillon, 36% Sauvignon Blanc

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Ansone Stoffberg

wine of origin : Elgin

analysis : **alc** : 13.5 % vol **rs** : 3.3 g/l **pH** : 3.15 **ta** : 7.0 g/l

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

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

ageing : Drink now or through 2020.

Previously part of the Artisan range, this wine's quality and popularity has been such a constant that it was moved to the Vrede en Lust premium range on a permanent basis.

This versatile blend show fruit in its youth with the complexity of Semillon coming through as it ages.

in the vineyard : The Semillon is sourced from the vineyards of Semillon at the entrance to our Elgin farm.

The Sauvignon Blanc comes from one of our vineyards next to the Kogelberg hydroelectric dam, also on Elgin.

about the harvest: The grapes were harvested in February.

in the cellar : The grapes were pressed and the juice fermented in 225 litre French oak barrels. The Sauvignon Blanc and Semillon were fermented separately. The barrels were a selection of new, 2nd and 3rd fill. The wines were left on their lees and blended ahead of bottling.

