

Vrede en Lust Casey's Ridge Sauvignon Blanc 2015

The Sauvignon Blanc shows typical cooler climate aromas with flint notes and an abundance of flavours including grass, granadilla, gooseberry and hints of blackcurrant. The wine is perfectly balanced with intense minerality and a smooth finish.

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

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.3 ta : 6.3 g/l

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

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

The 2012 vintage was amongst the top 20 in the FNB Sauvignon Blanc competition. The 2013 vintages was awarded with an IWSC silver medal and the 2013 as well as the 2015 vintages each received a Novare Terroir award.

ageing : Enjoy now or within 5 years from vintage.

Winemakers Notes

Our goal with the Vrede en Lust Sauvignon Blanc is to create a wine which is elegant, balanced and rich. The grapes were harvested at different sugar levels late in February up until mid-March. The juice was fermented separately and blended post fermentation.

in the vineyard : The 2015 Sauvignon Blanc showcases the expression of fruit from the Vrede en Lust Elgin farm, Casey's Ridge.

about the harvest: The grapes were picked at optimum ripeness.

in the cellar : The juice was fermented with different yeast strains in stainless steel tanks. The wine spent 4 months on the lees and the result is a vivid, rich Sauvignon Blanc with an excellent nose and palate.

