

## Vrede en Lust Barrique 2015

A rich and complex wine with earthy and quince characteristics, elegantly balanced with lingering mineral notes. A classic blend of Semillon and Sauvignon Blanc makes this wine the perfect food partner.

We suggest seared tuna or sashimi.

**variety** : Semillon | 54% Semillon, 46% Sauvignon Blanc

**winery** : Vrede en Lust Estate

**winemaker** : Susan Erasmus with Karlin Nel

**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** : Enjoy now or within 5/7 years from vintage.

Vrede en Lust has been producing the Barrique since 2009. This versatile blend showcases the synergy between Semillon and Sauvignon Blanc with the complexity of Semillon coming through as it ages.

**in the vineyard** : The Semillon is planted on Nabank/Shale soil and the Sauvignon Blanc is sourced from one of our vineyards planted on Table Mountain sandstone.

**about the harvest**: The grapes were harvested in February.

**in the cellar** : The grapes was pressed and the juice fermented in 225L French 2nd and 3rd fill oak barrels. Both wines were left on the lees and blended prior to bottling.

