

Vrede en Lust White Mischief 2017

An abundance of tropical fruit and floral notes on the nose followed by hints of white pear and fruit salad on the palate. Soft, beautifully balanced mouth-feel.

Perfect with grilled pork served with lightly fried apple slices, Grilled Seafood or Chicken with creamy sauce. Great by itself.

variety : Chenin Blanc | Chenin Blanc, Pinot Grigio, Semillon, Sauvignon Blanc, Riesling, Viognier

winery : Vrede en Lust Estate

winemaker : Susan Erasmus

wine of origin : Elgin

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.38 ta : 6.4 g/l

type : White **style :** Dry

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

White Mischief 2013 won the top white blend in the Elgin District -Terroir awards 2014!

ageing : Enjoy now or within 3-5 years from vintage.

The name 'White Mischief' literally derives from the winemakers playing around with the white wines from Elgin and creating this very unique white blend! The components of this blend may vary slightly from vintage to vintage but the same mischievous style will however be maintained.

in the vineyard : The White Mischief is a 6-cultivar white blend made from selected grapes from Vrede en Lust's Elgin farm, Casey's Ridge. It showcases the cultivars' cooler climate aromas with focus on how they complement each other.

about the harvest: The grapes were hand-harvested and crushed in February and March.

in the cellar : The juice settled and was fermented in stainless steel tanks. The wine was aged on the lees and blended before bottling.

