

Vrede en Lust Artisan Semillon 2016

Aromatic aromas of green apple, pear and stone fruit are present. A distinct minerality with a slight earthiness is an expression of the cooler climate. A wine with great longevity - the lanolin and other tertiary flavours will develop over time.

variety : Semillon | 100% Semillon

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Karlin Nel

wine of origin : Elgin

analysis : alc : 11.77 % vol rs : 2.5 g/l pH : 3.35 ta : 7.1 g/l

type : White **style** : Dry **wooded**

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

Artisan Semillon was crowned with Gold at the 2015 Michelangelo Awards.

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

Semillon is one of Bordeaux's most popular white wine grape varieties (so is Sauvignon Blanc).

This dry white wine was made from Semillon grown on our Elgin farm, Casey's Ridge. The vineyards were planted in 2007.

Most of the Semillon is used in our Semillon/Sauvignon Blanc blend and Barrique. However, this small volume was bottled specifically for the Artisan Range of wines made for our Wine Club Members.

in the cellar : The wine was fermented in 500 - litre second-fill, third-fill and older barrels and matured on fine lees for 10 months prior to bottling. A small percentage of tank - fermented Semillon was blended back for freshness. No malolactic fermentation were allowed.

