

Vrede en Lust Marguerite Chardonnay 2016

The wine shows citrus, toasted nuts and butterscotch aromas followed by a creamy, well-balanced palate with tones of almonds and pear.

variety : Chardonnay | 100% Chardonnay

winery : Vrede en Lust Estate

winemaker : Susan Erasmus

wine of origin : Simonsberg-Paarl

analysis : alc : 13.18 % vol rs : 1.7 g/l pH : 3.37 ta : 6.0 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing :

Enjoy now or within 5-7 years from vintage.

The grapes are either whole-bunch pressed or berry sorted after which the juice are barrel fermented. The result is a vivid, complex, fruit forward Chardonnay with gentle oak intervention on the elegant palate.

Named after the first owner of Vrede en Lust's eldest daughter, Marguerite de Savoye, this wine is just as flamboyant as she was.

in the vineyard :

Sourced from a selection of Chardonnay blocks in the Simonsberg-Paarl vineyards - only limited quantities of this wine is produced.

in the cellar :

The Chardonnay was barrel fermented at a low temperatures. The wine was matured on the lees for 11 months in 225L French oak barrels. Only 30% new oak was used in order to reach the goal of creating an elegant style Chardonnay.

