

Vrede en Lust Viognier 2018

Stone fruit aromas with hints of orange blossom on the nose. Delicate notes of spice with creaminess on the palate, beautifully balanced by judicious use of oak.

variety : Viognier | 100% Viognier

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Karlin Nel

wine of origin : Western Cape

analysis : alc : 14.04 % vol rs : 2 g/l pH : 3.31 ta : 6 g/l

type : White **style** : Off Dry **body** : Full **taste** : Fragrant **wooded**

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

The 2019 National Wine Challenge awarded the Viognier 2018 with a Double Gold award.
The 2015 Viognier was awarded double gold at the 2016 National Wine Challenge.

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

in the vineyard : Vrede en Lust has been producing Viognier from Simonsberg Paarl region since 2007 and in 2010 the first crop of Viognier from Elgin were harvested. As the vineyards matured we noticed that the two styles (warmer and cooler) complement each other when it comes to wine style and since 2012 only one Viognier has been produced under the the Vrede en Lust range.

A collaboration of terroirs - this wine showcases the best of both worlds. The abundant aromatics from Simonsberg-Paarl, with the more refined aromas and intricate spice palate of the Elgin fruit.

about the harvest: The grapes were crushed late in February.

in the cellar : The grapes were crushed late in February and the juice settled in stainless steel tanks. Fermentation took place in 225l new French and Hungarian oak barrels, and a percentage in stainless steel tanks. Post-fermentation, the wine was aged on the lees for a few months and the components blended before bottling.

