

## Vrede en Lust Barrique 2017

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**variety :** Semillon | 95% Semillon, 5% Sauvignon Blanc

**winery :** Vrede en Lust Estate

**winemaker :** Susan Erasmus with Karlin Nel

**wine of origin :** Elgin

**analysis :** alc : 13.5 % vol    rs : 2 g/l    pH : 3.20    ta : 6.0 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Mineral    **wooded**

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

The 2014 vintage was awarded a double gold medal at the National Wine Challenge, 91 points at The Wine Magazine and also voted as elegant & classy at the 2016 Sommeliers Selection. Barrique 2017 received a Double Gold Award from the 2019 National Wine Challenge.

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

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

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

**in the cellar :**

The grapes were pressed and the juice fermented in 225L French second and third-fill oak barrels. Both wines were left on the lees and blended prior to bottling.

