

Vrede en Lust Marguerite Chardonnay 2018

Citrus, toasted nuts and butterscotch aromas followed by a creamy, well-balanced palate and tones of almond and pear.

variety : Chardonnay | 100% Chardonnay

winery : Vrede en Lust Estate

winemaker : Susan Erasmus

wine of origin : Simonsberg-Paarl

analysis : alc : 13.69 % vol rs : 3.4 g/l pH : 3.31 ta : 5.7 g/l

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

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

2019 National Wine Challenge - Double Silver

ageing :

Enjoy now or within 5-7 years from vintage.

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.

about the harvest: The grapes are all hand harvested early in the morning during February.

in the cellar :

The grapes are crushed and pressed. The juice is transported to French oak barrels (25% new) and inoculated with specific yeast strains. Malolactic fermentation takes place in the barrel. The wine was matured on the lees for 11 months and bottled. Only 25% new oak was used in order to reach the goal of creating an elegant style Chardonnay.

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

