

Vrede en Lust Artisan Chardonnay Semillon 2017

A blend of Chenin Blanc and Semillon. Upfront stone fruit, with a vibrant lingering palate. Chenin Blanc offers up flavors of pear and quince. Semillon offers beautiful lemon and lime zest flavors with a light sublet hint of oak.

variety : Chardonnay | Chardonnay, Semillon

winery : Vrede en Lust Estate

winemaker : Karlin Nel

wine of origin : Elgin

analysis : alc : . % vol rs : . g/l pH : . ta : . g/l

type : White **style :** Dry

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

in the vineyard : Both Chenin and Semillon are from our Elgin blocks.

in the cellar : The wine was fermented in 500 - liter 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 was allowed. 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.

The wine was fermented in 225-liter barrels and matured on fine lees for 9 months prior to bottling. The wine underwent no malolactic fermentation.

