

Vrede en Lust Kogelberg Chenin Blanc 2018

A full-bodied wine with typical Chenin Blanc characteristics of orange peel and citrus aromas. A rich palate with hints of honey and ripe fruit - the perfect food partner.

Enjoy this wine with creamy Asian or Mexican dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Vrede en Lust Estate

winemaker : Karlin Nel

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.4 ta : 6 g/l

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

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

Vintage 2016

2018 Tim Atkin Report - 91 Points

2017 Veritas - Gold

2019 Top 100 SA wines

2019 NWC - Double Platinum

ageing :

Drink now or within 5 - 7 years from vintage.

Previously part of the Artisan range, this wine's quality and popularity has been such a constant that it was moved to the Vrede en Lust premium range on a permanent basis.

in the vineyard :

The Kogelberg Chenin Blanc is from a registered single vineyard named the Kogelberg block from Vrede en Lust's Elgin farm, Casey's Ridge.

The first bottling of a single varietal Chenin Blanc was in 2011 and received a Gold Michelangelo Award just prior to its release. The 2012 vintage received the same honors as its maiden vintage and the 2013 also boasts with a silver award proving to be a popular wine on this show.

As far as could be established this wine currently is the only single varietal Chenin Blanc produced from fruit certified as wine of origin Elgin.

about the harvest: The grapes are handpicked.

in the cellar :

The grapes are handpicked and transported to the Vrede en Lust in 500 kg bins. The grapes are crushed, pressed and settled in stainless steel tanks. The wines are transported to barrels, inoculated and fermented in 225 and 500 liter French oak barrels. The wine was left on the lees for 10 months prior bottling.

