

Vrede en Lust Marguerite Chardonnay 2020

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 : Karlin Nel

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

The Marguerite Chardonnay 2017 received a Double Silver award from the 2019 National Wine Challenge.

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

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

in the cellar : The Chardonnay was barrel fermented at low temperatures. The wine was matured on the lees for 11 months in 225l French oak barrels. Only 30% new oak was used to reach the goal of creating an elegant style Chardonnay.

