

## Vrede en Lust Barrique 2018

A rich and complex wine with earthy and quince characteristics, elegantly balanced with lingering mineral notes. A classic blend of Semillon and Sauvignon Blanc makes this wine the perfect food partner.

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

**winery :** Vrede en Lust Estate

**winemaker :** 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

Barrique 2017 received a Double Gold Award from the 2019 National Wine Challenge. At the 2020 National Wine Challenge the Barrique 2018 received the Double Gold Award.

**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 Barrique 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.

