



VREDE EN LUST

BARRIQUE 2022

Flagship Range

Vrede en Lust Barrique is a sophisticated, barrel-fermented blend of Semillon and Sauvignon Blanc from the cool-climate region of Elgin. This flagship white wine showcases precision winemaking and meticulous vineyard care, producing an elegant blend with exceptional structure and complexity. The name highlights the use of barrel fermentation and ageing, giving the wine its rich, creamy texture and well-integrated oak influence.



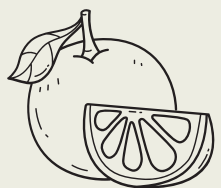
In the vineyard & cellar

The Semillon is planted on nutrient-rich shale soil, that contributes depth and earthy tones, while the Sauvignon Blanc, from ancient Table Mountain sandstone, contributes vibrant minerality and finesse. The grapes were gently pressed, with the juice fermented in 225L French oak barrels. Both, the Semillon and Sauvignon Blanc undergo a period of skin contact, adding texture, complexity, and intensified aromas. Both cultivars aged on their lees independently for 10 months enhancing texture and flavour. The wines are blended with precise attention to detail, ensuring harmony between the Semillon's richness and Sauvignon Blanc's freshness.

Alc
12.28%



RS
2.2g/l



TA
5.7g/l



In the bottle

A rich and complex wine with earthy characteristics, elegantly balanced with lingering mineral notes. Ripe pear, quince, apples and jasmine flowers on the palate. Moderate oak aging contributes a touch of hazelnut and a well-rounded palate. An incredibly well paired wine with creamy seafood or crayfish.

Technical Notes

Cultivars: Semillon (90%), Sauvignon Blanc (10%)

Ageing: Enjoy now or within 7 years from vintage

Wine of origin: Elgin

Winemaker: Karlin Nel