

SARAH BUBBLY 2023

Premium Range

Vrede en Lust Sarah is a vibrant and elegantly crafted bottle fermented sparkling wine, made in the traditional bottle-fermented method. A unique blend of Chardonnay, Pinot Noir, and Chenin Blanc, it combines the structure of classic Méthode Cap Classique varieties with the freshness and aromatic lift of Chenin Blanc. Named after the owners' second daughter, Sarah, this wine is a tribute to her sparkling personality and joyful spirit.



In the vineyard & cellar

Each component is harvested and fermented separately to preserve individual characteristics. The first grapes the cellar receive during the harvest period is used to create our Sarah Bubbly by Nature. The grapes are whole bunched press on a bubbly cycle for about 3 hours. After the first fermentation, a blend is created, balancing structure and vibrancy. Second fermentation takes place in the bottle on the lees for 8 months. Finally, it is disgorged to retain fresh, zesty flavours.

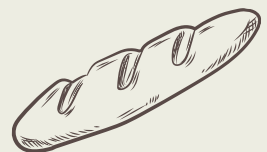
Alc
11.76%



In the bottle

Extraordinary freshness invites on the nose. Citrus is complimented with a hint of brioche. A distinct minerality with a slight earthiness, is an expression of our cooler climate Elgin vineyards. A wine with great longevity – the lanolin character and other tertiary flavours will develop over time. This Prosecco-style wine captures the essence of its Italian heritage, delivering a sparkling experience that is both refreshing and delightful. Its vibrant citrus flavour and versatility makes it perfect to celebrate every occasion. Enjoy on its own as an aperitif or with anything deep-fried.

RS
7.5g/l



TA
5.9g/l

Technical Notes

Cultivars: Chardonnay (62%), Chenin Blanc (18%), Pinot Noir (20%)

Ageing: Enjoy now or within 3/5 years from vintage

Wine of origin: Western Cape

(Chardonnay: Simonsberg-Paarl. Pinot Noir & Chenin: Elgin)

Winemaker: Karlin Nel

