

WHITE MISCHIEF 2025

Premium Range

The White Mischief is a 6-cultivar white blend made from selected grapes from Vrede en Lust's Elgin farm, Casey's Ridge. It showcases the cooler climate aromas of each cultivar, with a focus on how they complement each other. The name 'White Mischief' is derived from the winemakers playing around every year with the components to create the best white blend.



In the vineyard & cellar

The component of this blend may vary slightly from vintage to vintage but the same "mischievous" style will always be maintained. At Vrede en Lust, we emphasize precision blending, crafting wines that highlight the finest qualities of each variety. The grapes were handpicked at optimal ripeness and crushed separately. The grapes are pressed, allowed to settle and fermented in stainless steel tanks with various yeast strains. The wine was then aged on the lees and meticulously blended before bottling.

Alc
13.58%



In the bottle

On the palate, this blend exhibits a finely balanced harmony of flavors and textures. Chenin Blanc imparts its characteristic richness and depth, adding notes of ripe orchard fruits, notably succulent pear and lush apricot. Semillon and Sauvignon Blanc introduce bright citrus notes, with tangy lemon and lively grapefruit. Viognier adds a layer of opulence, revealing ripe peach nuances and a subtle hint of tropical complexity. Finally, Weisser Riesling contributes a crisp acidity that enhances the overall structure, resulting in a vibrant and well-rounded mouthfeel.

RS
2.3g/l



TA
5.8g/l

Technical Notes

Cultivars: Chenin Blanc (48%), Pinot Gris (21%), Sauvignon Blanc (10%), Semillon (10%), Riesling (6%), and Viognier (2%)

Ageing: Enjoy now or within 6 years from vintage

Wine of origin: Elgin

Winemaker: Karlin Nel

