



# Artisan Range Chardonnay 2021

Our Artisan wines are exclusively offered to our esteemed wine club members to enjoy first. These are rare and special blends that are meticulously curated, showcasing the innovative spirit of our winemakers. Each bottle is a unique gem with limited production and a commitment to excellence. Uncover the hidden gems of our cellar and embrace the thrill of discovery as you sample wines that are truly one-of-a-kind.

The labels are reproduced from Karlin Nel, Vrede en Lust's winemaker, own handwritten versions of the labels.

## Winemakers Notes

To work with delicate grapes, meticulous vineyard management is essential. Pruning, shoot thinning, and canopy management are carefully executed to ensure optimal sunlight exposure and air circulation. This helps prevent disease pressure and ensures even ripening of the grapes, contributing to the wine's balance and finesse. Harvesting at the peak of ripeness is essential to achieving the desired balance between the natural sugars, acidity, and complex flavour compounds. Upon arrival at the winery, the grapes are gently pressed to extract the juice without extracting bitter compounds from the skins or seeds. This gentle handling ensures the purest and most delicate juice is used for fermentation. Fermentation is done in a combination of oak barrels and stainless-steel tanks. The use of oak imparts subtle oak-derived flavours and adds complexity to the wine without overwhelming the delicate fruit characteristics. Careful temperature control during fermentation further preserves the wine's aromatics. After fermentation, the wine is left to age on its lees. This technique enhances the wine's texture and mouthfeel with 9-10 months in oak barrels.

## Tasting Notes

Ripe pineapple, juicy mango, and golden apple take centre stage, while delicate notes of vanilla and toasted coconut. Luscious tropical fruit flavours of pineapple and mango continue to delight, accompanied by hints of peach and a touch of citrus zest. Subtle buttery notes and a gentle spiciness add depth and complexity. The finish is lingering, leaving a lasting impression. Enjoy it on its own or pair it with rich seafood dishes, creamy pasta, or roasted poultry to fully embrace its warm climate expression and celebrate the captivating character.

## Technical Notes

Cultivars: Chardonnay (100%)  
Ageing: Enjoy now or within 5 years from vintage  
Winemaker: Karlin Nel

Wine of origin:  
Simonsberg- Paarl  
Packaging: 750ml  
Alcohol %:

Residual Sugar (RS):  
Total Acid (TA):  
pH:

