



Artisan Range Riesling 2020

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

The grapes are harvested in the early morning when temperatures are cooler. This helps preserve the grapes' delicate aromas and flavours. After harvesting, the grapes are gently crushed and pressed to extract the juice. The clarified juice is then transferred to stainless steel tanks for fermentation. We control the temperature during fermentation to encourage a slow and steady process, preserving the wine's vibrant fruit flavours and aromatics. Once the wine has achieved the desired style, it is filtered, stabilized, and then bottled, ready to be enjoyed.

Tasting Notes

Citrus flavours of lemon and lime on the tongue, offering a burst of freshness. A subtle hint of green apple and a touch of stone fruit, such as peach or apricot, add depth and complexity. The finish is clean and lingering, leaving a refreshing sensation on the palate. The wine's well-balanced acidity ensures a pleasant conclusion with no residual sweetness. Enjoy it as an aperitif, with light seafood dishes, or salads, allowing its pure and refreshing character to shine through.

Technical Notes

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

Wine of origin: Elgin
Packaging: 750ml
Alcohol %: 12.78

Residual Sugar (RS): 3.4 g/l
Total Acid (TA): 6.4 g/l
pH: 3.15

