



Sarah Bubbly
2022

At Vrede en Lust we pride ourselves on producing premium wines. Our vineyards are meticulously cultivated, basking in the abundant sunlight and cooled by gentle breezes, creating the perfect terroir for exceptional grapes to thrive.

Our winemaking process is a harmonious blend of traditional craftsmanship and modern techniques, resulting in wines that exude elegance, complexity, and unparalleled quality. Every grape is handpicked with care, ensuring only the finest selection finds its way into our cellar.

Winemakers Notes

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 first fermentation, a blend is constructed. Second fermentation takes place in the bottle. The wine is in contact with the lees for 8 months. Finally, the wine is disgorged and the temporarily closure will be replaced by a cork and wire hood.

Tasting Notes

Marked by extraordinary freshness, with the presence of aromatic green apple, pear and stone fruit. A distinct minerality with a slight earthiness, an expression of this wine's cooler climate origin. A wine with great longevity – the lanolin 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 lively character makes it perfect for celebratory moments, casual gatherings, or simply for indulging in a glass of effervescent joy. Enjoy it on its own as an aperitif.

Technical Notes

Cultivars: Chardonnay (57%), Chenin Blanc (22%), Pinot Noir (21%)
Ageing: Enjoy now or within 3-5 years from vintage
Winemaker: Karlin Nel

Wine of origin:
Western Cape
Packaging: 750ml
Alcohol %: 11.76

Residual Sugar (RS): 7.5 g/l
Total Acid (TA): 5.9 g/l
pH: 3.28

