



PINOT NOIR 2022

At Vrede en Lust the art of winemaking is elevated to an extraordinary level. With a commitment to excellence, we proudly present our flagship wine range, an embodiment of our passion. The flagship wines are a testament to the unique terroir of our vineyards, the meticulous care of our vineyard team, and the visionary artistry of our winemakers. Each bottle encapsulates the essence of Vrede en Lust. Join us on a sensory journey as you savour the intricate flavours in every glass.

Winemakers Notes

This Pinot Noir's grapes are planted on Vrede en Lust's Elgin farm, Casey's Ridge. Two clones (PN115A and PN777) were planted on the same soil types - Table Mountain's Sandstone and Skalie / Nabank soil.

The grapes were harvested in February 2020 and fermented in stainless steel tanks, where after careful berry sorting took place. After inoculation the juice was carefully handled with light pump-overs and gentle pressing. Aged for 9 months in French oak barrels (25% New oak).

Tasting Notes

Deep ruby red colour with hints of strawberry and red berries on the nose with a hint of fine herbal elements - typical of the cooler climate wines. A touch of forest floor and a subtle earthy character adds complexity. Well ripened tannins with, followed by nuances of oak and a refined finish. Pair the Pinot noir with roasted poultry, seared duck breast, or mushroom risotto to elevate the dining experience.

Technical Notes

Cultivars: Pinot Noir (100%)
Ageing: Enjoy now or within 7 years from vintage
Winemaker: Karlin Nel

Wine of origin: Elgin
Packaging: 750ml
Alcohol %: 12.77

Residual Sugar (RS): 1.6 g/l
Total Acid (TA): 5.7 g/l
pH: 3.43

