



# Artisan Range Chenin Blanc | Semillon 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

Each grape were harvested at its ideal ripeness to capture the best flavours and aromas. This involved multiple harvests to ensure each grape is picked at its peak. Each grape variety separately fermented at controlled temperatures to preserve their individual aromas and flavours.

The wine was fermented in 225 litre barrels and matured on fine lees for 9 months prior to bottling. This adds complexity, texture, and subtle oak flavours to the final wine. Both Chenin and Semillon are from our Elgin blocks.

## Tasting Notes

This unique blend from Elgin showcases the perfect harmony between Chenin Blanc and Semillon. Aromas of ripe stone fruits and citrus zest tantalize the nose, while on the palate, flavours of juicy peach and honeyed apricot intertwine with hints of toasted almonds. The wine's crisp acidity and smooth texture culminate in a refreshing and delightful finish, making it a truly captivating and well-balanced blend.

## Technical Notes

Cultivars: Chenin Blanc / Semillon  
Ageing: Enjoy now or within 5 years from vintage  
Winemaker: Karlin Nel

Wine of origin: Elgin  
Packaging: 750ml  
Alcohol %: 13.38

Residual Sugar (RS): 3.3 g/l  
Total Acid (TA): 5.5 g/l  
pH: 3.45

