



Artisan Range Pinot Gris 2021

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.

Since first production of a single Pinot Grigio in 2010; thereafter it was used in the White Mischief. We've decided that this wine deserves a spot in the Artisan Range.

Winemakers Notes

The grapes were crushed in the middle of February. Fermented in stainless steel tanks and careful attention to the handling of the wine as the colouring to pink/grey tints are also known. The wine was aged on lees for a few months before bottling in September. Our Pinot Grigio, also known as the blue-gray grape – is from our cooler climate vineyards in Elgin. Also known as Pinot Gris this cultivar is very popular in Italy and is known for its delicately fragrant nose.

Tasting Notes

A light and crisp white wine showing aromas of apple and pear. The zestiness of this wine will lend to being enjoyed on its own and with a variety of different dishes. The most fashionable summer drink – to enjoy on its own or paired perfectly with a summer lunch.

Technical Notes

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

Wine of origin: Elgin
Packaging: 750ml
Alcohol: 13.77 %

Residual Sugar (RS): 2.2 g/l
Total Acid (TA): 6.0 g/l
pH: 3.37

