



BARRIQUE 2021

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. Vrede en Lust has been producing the Barrique since 2009.

This versatile blend showcases the synergy between Semillon and Sauvignon Blanc with the complexity of Semillon coming through as it ages.

Winemakers Notes

The Semillon is planted on Shale soil while the Sauvignon Blanc is sourced from one of our vineyards planted on Table Mountain sandstone. The grapes were pressed and the resulting juice fermented in 225L 2nd and 3rd fill French oak barrels. Both cultivars are left on the lees separately before being blended prior to bottling.

Tasting Notes

A rich and complex wine with earthy and quince characteristics, elegantly balanced with lingering mineral notes. A classic blend of Semillon and Sauvignon Blanc makes this wine the perfect food partner. We suggest seared tuna or sashimi.

Technical Notes

Cultivars: Semillon (90%), Sauvignon Blanc (10%)
Ageing: Enjoy now or within 5/7 years from vintage
Winemaker: Karlin Nel

Wine of origin: Elgin
Packaging: 750ml
Alcohol % : 12.28

Residual Sugar (RS): 2.2 g/l
Total Acid (TA): 5.7 g/l
pH: 3.28

