



# VIOGNIER 2023

**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

A collaboration of terroirs -this wine showcases the best of both worlds. The abundant aromatics from Simonsberg-Paarl, with the more refined aromas and intricate spice palate of the Elgin fruit.

In February, each region's grapes are crushed separately, and the juice gets settled in stainless steel tanks. Fermentation took place in 225L new French and Hungarian oak barrels, and a small percentage in stainless steel tanks. Post fermentation, the wine was aged in barrel for 8-9 months.

## Tasting Notes

The flavour profile is a symphony of flavours that showcase the marriage of cool and warm climates. Ripe stone fruits take the lead, with succulent apricots and ripe peaches offering a burst of sweetness. Citrus notes dance alongside, with vibrant lemon and tangy tangerine providing a refreshing zing. Subtle hints of tropical fruits, such as pineapple or mango. It showcases the best attributes of both climates, creating a harmonious composition.

## Technical Notes

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

Wine of origin:  
Western Cape  
Packaging: 750ml  
Alcohol %: 13.84

Residual Sugar (RS): 2.5 g/l  
Total Acid (TA): 5.9 g/l  
pH: 3.38

