



# EARLY MIST RIESLING

## 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

Grapes are harvested at the optimal ripeness level, typically with a balance of sugar and acidity. Monitoring the ripening process is crucial to capture the varietals vibrant flavours and lively acidity.

The harvested grapes undergo gentle pressing to extract juice to help preserve the wine's delicate aromatics and prevent excessive extraction of tannins. Fermentation occurs at cool temperatures, typically around 12-16°C, to retain the varietals bright fruit flavours and vibrant acidity. We stop the fermentation process when the residual sugar is between 8-9g/L. We age the wine on its lees for a short period to add texture and complexity to the wine, enhancing its mouthfeel and contributing subtle savoury notes.

## Tasting Notes

This off-dry Weisser Riesling from Elgin showcases the region's cool climate and the varietal's inherent qualities. Its captivating floral aromas, vibrant fruit flavours, and perfectly balanced sweetness make it an ideal choice for those seeking a well-rounded, off-dry white wine. Enjoy it on its own as a delightful aperitif or pair it with spicy Asian cuisine, fresh seafood, or creamy cheeses for a harmonious pairing that highlights the wine's versatile and enticing character.

## Technical Notes

Cultivars: Weisser Riesling (100%)  
Ageing: Enjoy now or within 1 year from vintage  
Winemaker: Karlin Nel

Wine of origin: Elgin  
Packaging: 750ml  
Alcohol %: 13.44

Residual Sugar (RS): 4.7 g/l  
Total Acid (TA): 7.3g/l  
pH: 3.20

