



ANNI SAUVIGNON BLANC 2025

Premium Range

About the wine

Winemaker: Karlin Nel

Sauvignon Blanc 100% | Ageing: 2 years

Wine of Origin: Elgin

Continuing the tradition of naming our wines after the family that defines Vrede en Lust, we introduce the Anni Sauvignon Blanc. Named after the owner's second-youngest daughter, this wine is a true reflection of its namesake: full of life, spirit, and an unmistakable spark.

Sourced from the cool-climate vineyards of Elgin, this Sauvignon Blanc is crafted in an unapologetically crisp and vibrant style. The high altitude and maritime breezes of the region infuse the grapes with an incredible natural energy, which we carefully preserve from the vineyard to the bottle.

From the vineyard & cellar

To capture the high-energy spirit of the Elgin fruit, our grapes are harvested in the early hours of the morning to ensure they arrive at the cellar while still cool and crisp. We pick at different stages throughout the harvest season, which allows us to capture a spectrum of flavors. The juice is fermented and aged exclusively in temperature-controlled stainless steel tanks to protect its crystalline purity. Following fermentation, the wine is aged on the fine lees for 3 to 4 months. This brief but vital contact adds a subtle texture and complexity to the palate, perfectly balancing the wine's vibrant energy. The result is a crisp, layered expression that speaks truly of its Elgin terroir.

In the bottle

On the nose, the Anni is an aromatic explosion of passion fruit, guava, and freshly zested lime, backed by the classic Elgin hallmarks of lemongrass and flint. Because of the staged harvesting, the palate is incredibly layered; you get the high-voltage energy of green apple and grapefruit, followed by a softer, tropical roundness. The 3–4 months of lees aging provide a sophisticated weight and silken texture that carries the vibrant acidity, leading to a finish that is crisp, clean, and refreshing.

Alc
12.89%

TA
6.9g/l

RS
1.8g/l