



SARAH BUBBLY 2024

Premium Range

About the wine

Winemaker: Karlin Nel

Chardonnay 62% | Chenin Blanc 18% | Pinot Noir 20% | Ageing: 3/5 years

Wine of Origin: Western Cape

Chardonnay Simonsberg-Paarl | Pinot Noir & Chenin: Elgin

Vrede en Lust Sarah is named after the owners' second eldest daughter, a sparkling tribute to her joyful spirit and vibrant personality. Sarah Bubbly is a elegantly crafted sparkling wine, made in the traditional bottle-fermented method. A unique blend of Chardonnay, Pinot Noir, and Chenin Blanc, combines the structure of classic Méthode Cap Classique varieties with the freshness and aromatic lift of Chenin Blanc.

From the vineyard & cellar

Each component is harvested and fermented separately to preserve individual characteristics. The first grapes the cellar receive during the harvest period is used to create our Sarah Bubbly by Nature. The grapes are whole bunched press on a bubbly cycle for about 3 hours. After the first fermentation, a blend is created, balancing structure and vibrancy. Second fermentation takes place in the bottle on the lees for 8 months. Finally, it is disgorged to retain fresh, zesty flavours.

In the bottle

Extraordinary freshness invites on the nose. Citrus is complimented with a hint of brioche. A distinct minerality with a slight earthiness, is an expression of our cooler climate Elgin vineyards. This Prosecco-style wine delivers a sparkling experience that is both refreshing and delightful. Its vibrant citrus flavour and versatility makes it perfect to celebrate every occasion. Enjoy on its own as an aperitif.

Alc
11.62%

TA
6.8g/l

RS
8g/l

pH
3.20/l