



VIOGNIER 2024

Premium Range

About the wine

Winemaker: Karlin Nel

Viognier 100% | Ageing: 5 years

Wine of Origin: Elgin

Viognier is a cultivar for the curious, both intriguing and unapologetically different. At Vrede en Lust, we take this a step further by showcasing it as a single-cultivar wine that captures a rare conversation between two distinct landscapes. This wine is a thoughtful blend of our two homes: the sun-drenched Simonsberg-Paarl and the cool, maritime-influenced heights of Elgin. Depending on the vintage, we adjust the balance of these sites to create a singular expression. The Paarl fruit brings power, richness, and opulent floral weight, while Elgin provides the essential "snap" of acidity and refined elegance.

The result is a Viognier that tells the story of our entire estate.

From the vineyard & cellar

Our grapes are harvested in the early morning to ensure they arrive at the cellar cool and crisp. After gentle processing, the wine is barrel-fermented and aged in premium French oak for approximately 10 months, maturing on its fine lees to develop its signature voluptuous texture and weight. Only then do we begin the delicate task of blending the Simonsberg and Elgin components, marrying the sun-ripened power of Paarl with the crisp elegance of Elgin for a seamless integration of oak and fruit before bottling.

In the bottle

While our Viognier is often a dialogue between regions, the 2024 vintage is a singular celebration of our Elgin vineyards. By focusing exclusively on this cool-climate site, we've crafted an intriguing expression that trades heavy opulence for refined, crystalline elegance. The nose is refined and high-toned, with white pear, jasmine, and lime blossom, plus a hint of classic dried apricot. The palate offers a silken, medium-bodied texture, creamy and layered from lees aging, yet with piercing clarity and mineral tension.

Alc
13.89%

TA
5.7g/l

RS
2.7g/l