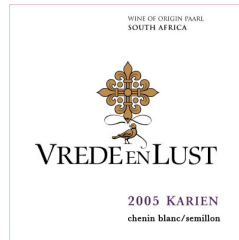


Karien 2005
Simonsberg/Paarl
South Africa



Made from Chenin Blanc, which grows better than any other white grape South African soil, the Karien achieves a unique character when it is blended with 13 percent Semillon. This blend produces a smooth and well balanced wine, with enough backbone to distinguish it from other Chenin Blancs. The Karien is unwooded in order to highlight its bright fruit character.

The wine is fermented at low temperature in stainless steel tanks, followed by some lees contact for the Semillon. It does not undergo any malolactic fermentation, and is bottled 6 months after fermentation and released 3 months later.

Originally produced as an easy drinking dry white wine for the wedding functions at Vrede en Lust, it became so popular that the winery decided to release it to the public, starting with the 2005 vintage. It pairs well with seafood, pastas, Asian dishes, light meals and salads. It also works perfectly as an aperitif on warm spring and summer days and nights.

Vrede en Lust, from the Dutch “Peace and Passion,” is a modern wine farm built on a 315 year-old foundation. When the current owner acquired the property in 1996, he united the initial plots that have all been growing grapes since 1691. Combining grapes from time-proven plots with the most modern wine-making methods enables Vrede en Lust to be one of South Africa’s preeminent wine producers.