JAM JAR Sparkling Sweet Blush NV



VINEYARDS:

The grapes were grown in the warmer Olifants River area of South Africa, where conditions are ideal for the development of Muscat flavors during ripening. The vines average 20 years of age and soils are predominantly decomposed granite (Oakleaf, Hutton and Tukulu) and eroded shale (Glenrosa, Estcourt). The Shiraz is sourced from the Paarl area which is exposed to long, warm summer days, resulting in fast and early ripening.

VINTAGE:

This harvest was about two weeks later than normal. There was sufficient cold units and rain, which resulted in even bud break. The earlier part of the season was quite cool, with December showing lower maximum and minimum temperatures. January was more moderate with a couple of hot days. Ripening was slow which resulted in concentrated fruit development contributing to a good balance of fruit and acidity.

VINIFICATION AND MATURATION:

The grapes were harvested in the cool early morning hours. They were then destemmed and crushed. The Muscat was fermented for approximately 10 days, at temperatures below 10°C. After fermentation the Muscat was racked to a settling tank where it was left on the fine lees for two weeks to obtain better mouthfeel. The Shiraz was also fermented in stainless steel tanks with gentle pump-overs performed regularly. The wine was then pressed and returned to tank. Both wines were then blended with minor adjustments made to ensure the residual sugar concentration is within spec to deliver this crowd pleasing Charmat method sparkling blush.

TASTING NOTES:

This stylish, yet nostalgic Blush is the life of the party. A lovely acidity and brilliant bubbles elevate the semi-sweet notes of strawberry, lemon, green melon and cotton candy. Sparkling Sweet Blush is also low alcohol, making it the perfect pour for chill get-togethers or celebratory milestones.

