

JAM JAR Sweet Blush NV



Winemaker	Clayton Christians
Varietal Blend	98% Muscat, 2% Shiraz
Location	South Africa
Appellation	Western Cape
Alcohol Content	10%
TA	6.6 g/l
pH	3.28
RS	45.1 g/l

Accolades

"Hot Prospect" *Shanken's Impact Newsletter*

Certifications

Integrated Production of Wines (IPW) Certified

Other

Gluten Free
Vegan Friendly

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:

Not Applicable

VINIFICATION AND MATURATION:

The Muscat grapes were harvested at approximately 23°B. The grapes were pressed and the juice was cold fermented in stainless steel tanks. When the wine reached an alcohol content of approximately 10% fermentation was stopped through cross filtration in order to ensure a good balance between natural acidity and sweetness.

Very much the same as the Muscat, the Shiraz was harvested in the cool morning hours at about 23 – 24.5°B. The grapes were processed and the juice fermented on the skins in stainless steel tanks. When the wine reached 40g/L (4°B) of sugar the fermentation was stopped, the wine was then racked and sulphur added to prevent any further microbial activity.

The Muscat and Shiraz was then blended and bottled.

TASTING NOTES:

With a nod to nostalgia and a taste that is different than the rest, Sweet Blush is lively with summer strawberry flavors and luscious hints of cotton candy, lemon and green melon. This easy-drinking but seriously well-made blush has an electric acidity and just the right amount of sweetness to sustain any season.

