

## Dellrust Jerepigo 2006

Made from sweet fruity grapejuice of the Tinta Barocca grape. The grape juice had only a slight fermentation to produce some of the alcohol in this bottle. The rest of the alcohol was added with the fortification proses. The result gave us a light ruby coloured wine with lots of fruity apple flavours. This sweet fortified wine can be enjoyed after any meal day or night. It can also be a very romantic relaxing wine in front of a fireplace during the cold winter months.

**variety :** Tinta Barocca | 100% Tinta Barocca

**winery :** Dellrust Wines

**winemaker :** Albert Bredell

**wine of origin :** Coastal

**analysis :** alc : 16.0 % vol   rs : 179.8 g/l   pH : 3.8   ta : 3.3 g/l

**type :** Dessert   **style :** Sweet   **body :** Full   **taste :** Fruity

**about the harvest:** The grapes were picked at the end of the season and the bunches had many raisin-like berries.

**in the cellar :** After crushing, the sugar level was measured at 27° Balling. Skin contact was allowed for six hours to extract colour and flavour. At the end of this period the grapes were pressed. The juice now had a sugar level of 34° Balling and was too sweet for Jerepigo, so it was allowed to ferment down to 20° Balling and then fortified with neutral grape spirits. One day later a bentonite fining was done to ensure protein stability. A few days later the wine was racked from the bentonite leese and pumped into a stainless steel tank. It remained in this tank for five months to allow the alcohol, sugar and flavour to integrate. Thereafter the wine was cold stabilised and bottled.

