

Goue Vallei Red Jerepiko

Veritas 2003 - Bronze
Swiss Air 2003 - Bronze
3 Stars by John Platter

A deep ruby dessert. Rich sweet currant and chocolate flavours.

variety : Tinta Barocca | Tinta Barocca

winery :

winemaker : Johan Delport

wine of origin : Olifantsrivier

analysis : alc : 15.27 % vol rs : 109.1 g/l pH : 3.69 ta : 4.6 g/l

type : Fortified

Veritas 2003 - Bronze
Swiss International Air Lines Wine Awards 2003 - Bronze
3 Stars by John Platter

in the vineyard : Unirrigated, untrained vines which produce a very good quality berry.

about the harvest: In the southern hemisphere summer lasts from December until the end of February. The grapes are harvested from mid-January until mid-April.

in the cellar : After the berries have been destalked, the juice and the skins are left together for 24 hours. This causes the juice to extract extra flavours from the skins. After 24 hours the freerunning juice is run off and fortified by adding spirits.

