

## Goue Vallei Hanepoot Jerepiko

Swiss International Air Lines Awards 2004 - Seal of Approval  
Veritas 2003 - Bronze  
The South African Trophy Wine Show 2002 - Bronze  
Veritas 2002 - Silver  
Highly rated by Wine Magazine  
3 Stars by John Platter

A full sweet wine with a fruit-and-nut aftertaste. A fully sweet dessert wine still containing all the grape sugar as little as no fermentation takes place, well balanced acid with a musky flavour.

variety : Muscat dAlexandrie | Muscat de Alexandrie (Hanepoot)  
winery :  
winemaker : Johan Delpont  
wine of origin : Olifantsrivier  
analysis : alc : 17.5 % vol rs : 216.9 g/l pH : 3.49 ta : 3.8 g/l  
type : Fortified

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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.

