

## Vrede en Lust Jess 2008

### 2008/9 WINE Magazine Best Value Award

This sophisticated dry Rosé is named after the owner's eldest daughter, Jessica Lee. The wine is characterised by its crisp style and fruity palate. The Jess displays fresh strawberry, cranberry and watermelon fruit, floral notes and a smooth finish.

Great as a starter wine ahead of more serious reds. Goes well with salads, cheese dishes, pasta, pizzas, seafood and especially shellfish. Enjoy it with barbeque and light curry dishes. Perfect for any occasion. 375ml and 750ml with screw-cap.

**variety :** Shiraz | Shiraz, Pinotage

**winery :** Vrede en Lust Estate

**winemaker :** Susan Wessels

**wine of origin :** Simonsberg-Paarl

**analysis :** alc : 13.5 % vol rs : 4.0 g/l pH : 3.27 ta : 6.6 g/l

**type :** Rose **style :** Off Dry **body :** Medium **taste :** Fruity

**pack :** Bottle **closure :** Screwcap

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**ageing :** Drink now and by the end of 2009.

**in the vineyard :** Jess is made from estate grown grapes.

**about the harvest:** The grapes are specially harvested for Rosé production at different sugar levels.

**in the cellar :** The components of Jess are fermented separately in stainless steel tanks to enhance the playing field for the final blend. The juice is treated like a white wine and fermented with no lees contact or malolactic fermentation. The wine was bottled at the end of May 2008.

