

Clairvaux Red Jerepigo NV

The perfect dessert wine, to be enjoyed at the end of a good meal with a selection of cheeses and a handfull of nutes. The winemaker suggest you try it instead of the usual sherry.

variety : Muscat de Frontignan | Muscadel

winery : Clairvaux Family Wines

winemaker : Pieter van Aarde

wine of origin : Breede River

analysis : alc : 17.0 % vol rs : 170.0 g/l pH : 3.4 ta : 5.0 g/l

type : Dessert

pack : Bottle

ageing : Drink now - can be kept for 10 years, and will develop a minty, resinous aroma and taste.

in the cellar : Grape Varietals 100% fully ripe Red Muscadel grapes were used.

Production technique: Clairvaux Red Jerepigo has been fortified with grape spirits.

Description: Clairvaux Red Jerepigo is a rich, deep red, sweet, fortified dessert wine.

The bouquet is redolent with mature dried fruit and stewed prune aromas. The aromatic bouquet is in perfect harmony as it carries through to the palate, and it has a raisin character. With bottle age it will develop a delicate, silky smooth taste, as previous vintages have matured well.

Maturation Potential: It is very smooth and is drinking superbly right now as it is made to be enjoyed while young and fruity, but will develop further complexity as it bottle matures.

Serving temperature: Serve chilled in summer, and at room temperature in winter.

Food recommendation: Delicious over crushed ice or with ice-cream and blueberries in the summer. It adds zip to a trifle, to the beef or mutton curry, oxtail, Osso Bucco, or potjiekos. It goes well with apple pie and cream, cheese cake and melktert, and is delicious with rich dark fruitcake.

Awards Won - Never entered. It sells to fast.