

Clairvaux Golden Jerepigo NV

The perfect dessert wine, to be enjoyed at the end of a good meal, it also makes a delightful aperitif. The winemaker suggests 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 deeper minty, resinous aromas and flavours, but who can wait that long?

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

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

Description: Clairvaux Golden Jerepigo is a rich, golden dessert wine. The bouquet is unusual, with minty, resinous aromas. The aromas carry through to the palate, and it has a raisin character, resulting in a sweet, fortified dessert wine. With bottle age it will develop a smooth honeyed taste, as previous vintages have matured well.

Maturation Potential: It is made to be very smooth and to drink in the first year. It is superb right now, but develop further complexity as it bottle matures.

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

Food recommendation: Delicious over ice cream or crushed ice in the summer, it goes well with warm apple pie and cream, cheese cake and melktert, and is delicious with rich fruitcake. Use it to make a sweet wine tart. Marinate strawberries in Golden Jerepigo for a week in the fridge, and serve with whipped sour cream.

Awards Won

Never entered. It sells too fast.