

Vrede en Lust Jess 2010

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. The wine is light bodied and lovely to enjoy with a meal or by itself.

variety : Pinotage | 74% Pinotage, 26% Shiraz

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Anson Fourie

wine of origin : Simonsberg-Paarl

analysis : **alc** : 13 % vol **rs** : 2.8 g/l **pH** : 3.2 **ta** : 6.1 g/l

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

pack : Bottle **closure** : Screwcap

Gold Michelangelo

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.

