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# Vrede en Lust Jess Dry Rosé 2012

Explosion of ripe red cherries, watermelon and strawberry, combined with red summer fruit flavours on the nose followed a smooth, mouth watering finish.

Great as a starter wine ahead of more serious reds. Delicious with sushi. Pairs perfectly with salads, cheese dishes, pasta, pizzas, seafood and especially shellfish. Enjoy it with barbeque and light curry dishes. Perfect for any occasion.




**variety :** Pinotage | 80% Pinotage, 20% Shiraz
**winery :** Vrede en Lust Estate
**winemaker :** Susan Erasmus with Ansone Fourie
**wine of origin :** Simonsberg-Paarl
**analysis :** **alc :** 13.0 % vol **rs :** 4.7 g/l **pH :** 3.16 **ta :** 5.8 g/l
**type :** Rose **style :** Dry **body :** Light **taste :** Fruity
**pack :** Bottle **size :** 0 **closure :** Screwcap

New release. The Jess 2010 won Michelangelo International Wine Awards Gold medal and the Jess 2011 was awarded Michelangelo Silver.

**ageing :** Drink now or within 24 months.br /

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

**in the cellar :** The components of Jess are fermented separately in stainless steel tanks to enhance the options for the final blend. The juice is treated like a white wine and fermented with no lees contact nor malolactic fermentation. The wine was bottled mid April 2012.