

## Swartland White Jerepigo NV

Appealing light gold colour. Bright and sparkly. The beautiful nose offers a bouquet of honey, vanilla, dried fruit and rich honeysuckle underlined with sweet spicy flavours. A rich, sweet wine with peach and apricot syrup, honey and sweet vanilla tones, as well as spicy flavours.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Swartland Winery

**winemaker** :

**wine of origin** : Swartland

**analysis** : **alc** : 15.69 % vol **rs** : 191.0 g/l **pH** : 3.61 **ta** : 4.7 g/l **va** : 0.10 g/l **so2** : 99 mg/l **fso2** : 31 mg/l

**type** : Dessert **style** : Sweet

**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : Enjoy with sweet desserts or mildly spiced food.

**in the vineyard** : Soil / Viticultural practices: Grown on a wide variety of soil types through the Swartland but the best comes from the foothills of the Paardeberg. Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes. Annual rainfall: 400mm average.

**in the cellar** : Chenin Blanc grapes with high sugars and golden colour are selected for Jerepigo. 1-2 hours contact is allowed and then pressed in a tank. The juice is immediately fortified and the wine is kept for at least 6 months in the tank to mature prior to bottling.

