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Raoul's Jackals River White 2013

Litchi, lime, pear and peach aromas on the nose with a fresh and vibrant palate. Fine acid balance resulting in a clean, crisp finish.

Goes well with seafood, salad and light lunches. Try beetroot and goat's cheese salad or even grilled white fish with lemon and artichoke. Another great combination to enhance the clean, green aromas of this white blend is crayfish.

variety : Chardonnay | 41% Chardonnay, 33% Semillon, 26% Sauvignon Blanc
winery : Beaumont Wines
winemaker : Sebastian Beaumont & Marelise Jansen van Rensburg
wine of origin : Bot River
analysis : **alc :** 12.72 % vol **rs :** 5.1 g/l **pH :** 3.27 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Savour this refreshing wine in its youth.

in the vineyard : Rain during ripening resulted in grapes that were picked slightly riper than last year, resulting in a more generous wine with a bigger mouth feel.

about the harvest:
Grapes were picked in separate batches at different ripeness levels.
Vineyard age: 15-26 years
Yield: 9 tons/ha
Balling at Harvest 21° - 23° Balling

in the cellar :
This allowed a variety of flavours for a bigger spectrum of fruit components. Grapes were crushed in the early morning, where after juice was cold-settled and fermented using aromatic yeasts. This blend is bottled early to capture fresh fruit aromas and flavours. Ready for immediate enjoyment. Maturation: Minimum time in tank before bottling.

Bottles produced: 17000

