

Vrede en Lust Jess Dry Rosé 2014

The Jess displays fresh strawberry, raspberry and watermelon fruit, floral notes and a smooth 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 | 76% Pinotage, 24% Shiraz

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Ansone Stoffberg

wine of origin : Simonsberg-Paarl

analysis : **alc** : 13.5 % vol **rs** : 3.5 g/l **pH** : 3.25 **ta** : 6.0 g/l

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

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

ageing : Drink now or within 24 months.

The sophisticated Jess dry Rosè has been produced since 2007 and has become a firm favourite!

It is a wine with a delicious bouquet that over-delivers on quality. The wine is characterized by its crisp style and fruity palate.

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

The wine was named after the owner's eldest daughter, Jessica Lee – on her 16th Birthday.

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 and no malolactic fermentation.

