

## Jam Jar White 2015

This charming, easy-drinking white offers juicy flavors of peach, lychee and orange blossom in a sweet and sassy style! A lively jolt of acidity keeps it fresh, fruity and fun. Fancy enough for a special occasion toast, yet sweet-natured enough to enjoy every day, this bright and cheerful bottling is sure to capture your heart.

**variety :** 0 | 100% Muscat

**winery :** Cape Classics

**winemaker :** Bruwer Raats

**wine of origin :** Western Cape

**analysis :** alc : 10.0 % vol   rs : 50 g/l   pH : 3.32   ta : 6.3 g/l

**type :** White

**pack :** Bottle   **size :** 0   **closure :** Screwcap

**in the vineyard :** Vineyards: The grapes were grown in the warmer West Coast and Olifantsriver areas of South Africa to enhance the development of Muscat flavors. The vines average 15 years of age and the soils are predominantly decomposed granite (oakleaf, hutton and tukulu) and eroded shale (glenrosa, estcourt).

Vintage: 2014 was a very good season, with mild weather throughout the ripening stages in February and March. The vintage was free of any disease and stress circumstances and the grapes were able to be harvested at optimal ripeness. The lack of the usual harvest season heat waves ensured perfect ripening and allowed for the development of juicy fruit flavors and fresh natural acidity.

**in the cellar :**

The grapes were cold fermented in stainless steel tanks with Vin7 yeast and the wine was pressed at 23°B. Fermentation was stopped through cross filtration when the wine reached an alcohol content of approximately 10%.

Certification: Intergrated production of Wines (IPW) Certified.

