

## JAN Special Cuvee Red 2016

Colour: Vibrant with youthful nuances.

Nose: No obvious varietal dominance. Ripe cherry and subtle plum fruit combine with layers of jasmine, cinnamon and warm, oaky leather.

Taste: Lively and rich with the ripe fruit flavours elegantly supported by soft waves of tannin. Well balanced with a lingering aftertaste.

**variety** : Shiraz | Shiraz, Grenache, Mourvèdre, Verdelho

**winery** : Jan Hendrik van der Westhuizen

**winemaker** : Frank Meaker

**wine of origin** : Swartland

**analysis** : **alc** : 14.06 % vol **rs** : 2.9 g/l **pH** : 3.53 **ta** : 6.0 g/l

**type** : Red **style** : Dry **body** : Medium **taste** : Fragrant

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

“Like tasting a sauce and adding more of this and less of that until it is just right for the chef’s palate, so the wines were constructed, I am really pleased the way the wines have turned out. Both have fruit-forward flavour components, but it is the complexity and depth of flavours that a chef looks for. For my palate, at least, I am happy to report that both wines met the criteria I was looking for. I look forward to introducing them to the wine-loving public in South Africa and Europe and, of course, to my clients at JAN. And I hope they play a role in helping the world to discover the magic of South African wines.”

With wine having played a profound role in the culinary journey which led to his becoming South Africa’s first Michelin-starred chef, Jan Hendrik van der Westhuizen has launched his first wines under his own label. Both white and red wines, named after his award-winning restaurant JAN which is based in Nice, France, are blended from grape varieties grown on one of South Africa’s leading organic wine farms, Org de Rac in the Swartland region. Both the JAN white and red are inspired by Mediterranean wine styles, which he has grown to love since living in the South of France.

**in the cellar** : In 2016 the three varieties were fermented together, with the Mourvèdre which ripened later, fermented separately. Some fractions were whole-berry fermented and mixed with crushed berries. Some fractions were partially fermented dry and malolactic fermentation took place in 500-litre barrels with cherry wood heads and American oak staves. Interesting nuances were achieved with this unique barrel configuration. For added weight and complexity additional Shiraz and Grenache components grown in different vineyards on the estate were added. The blend was aged in second-fill Sylvain Reserve Bordeaux 225-litre barrels for 14 months. Although the wood aromatics and character are not dominating the tannin derived from barrel ageing contributes to the wine’s structure with smoothness, creaminess and a lingering, soft elegance.

