

JAN Special Cuvee White 2016

Colour: Deep gold to rich honey with a vivacious green tint. Nose: Fresh and aromatic with no real varietal dominance. Complex aromas of white stone fruit, citrus and baked peach with roasted almond are complemented by well-integrated undertones of soft wood. Taste: Crisp and zippy yet with depth of fruit against a subtle wood backdrop. The wine has a pronounced mouthfeel with velvety creaminess on the aftertaste.

variety : Verdelho | Verdelho, Chenin Blanc, Roussanne

winery : Jan Hendrik van der Westhuizen

winemaker : Frank Meaker

wine of origin : Swartland

analysis : alc : 13.35 % vol rs : 1.7 g/l pH : 3.15 ta : 6.4 g/l

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

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 : The early harvest of the three varietals mainly contributes to the fruity, light and easy-drinking attributes. Thereafter we wait for the increase in sugar levels produced by the vine for the remaining grapes to gain more concentration. A percentage of the juice was fermented in new barrels and older fills with the remaining fermented on a light concentration of selected staves.

