

Dellrust Jerepigo 2002

Sunshine in a bottle

Fairbairn Capital Trophy Wine Show 2004 - Bronze

This wine has a deep colour and smooth creamy texture. It shows typical Botrytis dustiness on the nose, with raisins and dried peach on the palate.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Dellrust Wines

winemaker : Albert Bredell

wine of origin : Coastal

analysis : alc : 16.0 % vol rs : 200 g/l pH : 3.5 ta : 6 g/l

type : Dessert **style :** Sweet **body :** Full **taste :** Fruity

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in the vineyard : Unusually high rainfall in January 2002 caused the development of Botrytis in some of our Chenin Blanc vineyards. This fungus can be devastating, but under certain weather conditions it will develop into what is known as noble rot and that is what happened at Dellrust. Infected grapes are usually used to make noble late harvest wines, but after the success of the 1999 Dellrust Jerepigo, the decision was made to use these grapes for Jerepigo instead.

about the harvest: The grapes were picked at the end of the season and the bunches had many raisin-like berries.

in the cellar : After crushing, the sugar level was measured at 27° Balling. Skin contact was allowed for six hours to extract colour and flavour. At the end of this period the grapes were pressed. The juice now had a sugar level of 34° Balling and was too sweet for Jerepigo, so it was allowed to ferment down to 20° Balling and then fortified with neutral grape spirits. One day later a bentonite fining was done to ensure protein stability. A few days later the wine was racked from the bentonite lees and pumped into a stainless steel tank. It remained in this tank for five months to allow the alcohol, sugar and flavour to integrate. Thereafter the wine was cold stabilised and bottled.

