

## JAM JAR Sparkling Sweet Red NV



|                 |                              |
|-----------------|------------------------------|
| Winemaker       | Clayton Christians           |
| Varietal Blend  | 40% Shiraz, 60% Chenin Blanc |
| Location        | South Africa                 |
| Appellation     | Western Cape                 |
| Alcohol Content | 10.8%                        |
| TA              | 6.41 g/l                     |
| pH              | 3.40                         |
| RS              | 53.84 g/l                    |

### Certifications

Integrated Production of Wines (IPW)  
Certified

### Other

Gluten Free  
Vegan Friendly

### VINEYARDS:

The Chenin Blanc is grown in soils consisting of weathered granite and shale with vines ranging from 15 years benefiting from occasional supplementary irrigation in drier years. The Shiraz is grown mainly in vineyards surrounding Paarl, a region with a Rhône-like climate, which is ideal for Shiraz cultivation. Soils are primarily eroded shale and loam on top of decomposed clay. The vineyards range from 15-19 years of age. Most of the Shiraz is grown on the warmer north and northwestern facing slopes, resulting in rich dark berry fruit flavors and a fuller body.

### VINTAGE:

N.A

### VINIFICATION AND MATURATION:

The Chenin Blanc was picked in the early morning at the coolest temperature to ensure the grapes arrived at the cellar as cold as possible. The Chenin Blanc was then crushed and de-stemmed, pressed and pumped straight into the fermentation tank. Fermentation took place in stainless steel tanks and was inoculated with commercial yeast. The wine was then stored on the fine lees for two months then moved to its final storage vessel until it was ready for blending. The Shiraz was picked in the cool early morning hours and de-stemmed and was then cold macerated for two days. Fermentation and malolactic fermentation took place in stainless steel tanks over a 12-14 day period with indigenous yeast. The fermenting must was inoculated with the selected yeast strain and the wine was left on its skin for an additional five days. The wine was then aged on the fine lees, with 20% aged in French oak for six months. An important building block of Jam Jar Sweet Shiraz is a naturally sweet component, which is removed from the skins once it has fermented to 12° Balling. This component adds complexity and makes the wine softer and rounder.

### TASTING NOTES:

Bubbly and bright, Sweet Sparkling Red will sweeten your day with its vibrant red fruit, berries and a whisper of chocolate. Whether its brunch with friends, a night out dancing or a simple Saturday cooking at home this bottle is sure to keep things fun!