

Jan White Blend

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| Grape varietals: | 49% Chenin Blanc, 17% Viognier, 14% Semillon, 13% Chardonnay, 7% Roussanne |
| Tasting notes: | Complex and elegant, the wine shows nectarine, lime, apricot and floral notes on the nose with subtle oak spice undertones. The palate is elegant with a fresh acidity and lingering finish. |
| Food pairings: | Delicious with full flavoured grilled fish, sumptuous lobster and avocado salad or creamy chicken dishes. |
| Vineyards and harvest: | The vineyards for JAN mostly come from our Zevenwacht property on the Polkadraai Hills ward of Stellenbosch. The soils are decomposed granite with varying amount of structure and clay in the subsoils and the slopes are South to South West facing with altitudes between 200-350m. A portion of Chenin Blanc comes from our Banghoek property with more alluvial soils. The grapes were harvested at 22-23.5 Brix depending on varietal and site. |
| Vinification: | After whole bunch pressing, the juice was settled and racked to 500L French Oak barrels for fermentation. The wine spent 4 months barrel ageing on the gross lees for a richer mouth feel and underwent partial malolactic fermentation. 15% New French Oak |
| Wine of origin: | Stellenbosch |
| Wine | Alc: 13.22% Rs: 3.8g/l TA: 5.8 g/l pH: 3.43 |