

## JAM JAR Sweet Shiraz 2021



Winemaker	Clayton Christians
Varietal Blend	100% Shiraz
Location	South Africa
Appellation	Western Cape
Alcohol Content	12.76%
TA	7.6 g/l
pH	3.45
RS	64.3 g/l

### Certifications

Integrated Production of Wines (IPW)  
Certified

### Other

Gluten Free  
Vegan Friendly

### VINEYARDS:

The grapes were grown mainly in vineyards surrounding Paarl, a region with a Rhône-like climate that is ideal for Shiraz cultivation. Soils are primarily eroded shale and loam on top of decomposed clay. The vineyards range from 14-18 years of age. Most of Jam Jar's Shiraz is grown on the warmer north and northwestern facing slopes, resulting in rich dark berry fruit flavors and a fuller body.

### VINTAGE:

Warmer periods during the latter part of the winter resulted in some un-even budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

### VINIFICATION AND MATURATION:

The grapes were picked in the cool early morning hours and de-stemmed. They were cold macerated for two days before undergoing fermentation. Fermentation began spontaneously in stainless steel tanks, using only indigenous yeasts. Shortly thereafter, the fermenting must was inoculated with the selected yeast strain. Fermentation took place over a 12-14 day period, after which the wine was left on its skins for an additional five days. Regular pumpovers were performed during fermentation. The wine underwent malolactic fermentation in tank and was aged on its fine lees, with approximately 20% of the wine aged on 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:

More fun than your standard Shiraz, this fresh, fruity, semi-sweet wine delivers aromas of ripe blueberries, blackberries, and raspberries with dark chocolate undertones. The perfect balance between sweetness and acidity, this approachable Shiraz makes a great aperitif and pairs equally well with both savory and sweet foods. Best served slightly chilled.

