

JAM JAR Sweet Shiraz 2024



Winemaker	Clayton Christians
Varietal Blend	100% Shiraz
Location	South Africa
Appellation	Western Cape
Alcohol Content	12.41%
TA	7.0 g/l
pH	3.38
RS	62 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 16-20 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:

A long and cold winter saw good rainfall from June to August 2023. Vineyards were initially slow out of the blocks, but conditions changed positively during the budding season. There were no issues with growth and balance which led to a perfect ripening stage. Fruit was picked without any stress factors and showed well from the beginning of harvest right through the winemaking stages.

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 (typically 10-12% of the grapes) 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.



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