

JAM JAR Sweet White 2024



Winemaker	Clayton Christians
Varietal Blend	100% Moscato
Location	South Africa
Appellation	Western Cape
Alcohol Content	10%
TA	6.67 g/l
pH	3.21
RS	48.7 g/l

Certifications

Integrated Production of Wines (IPW) Certified

Other

Gluten Free

VINEYARDS:

The grapes were grown in the warmer Olifants River area of South Africa, where conditions are ideal for the development of Muscat flavors during ripening. The vines average 29 years of age. Soils are predominantly decomposed granite (Oakleaf, Hutton and Tukulu) and eroded shale (Glenrosa, Estcourt).

VINTAGE:

The 2024 season will be remembered for a lighter yield than initially expected. Favorable winter conditions set the stage for a larger crop, although wet conditions in spring during budding, as well as very dry, windy and hotter summer weather, affected the final crop size. The quality of the grapes, however, was particularly good and excellent white wines are expected.

VINIFICATION AND MATURATION:

The grapes were harvested in March at approximately 23.5°B. The juice was left on the skins for approximately six hours to extract more aromas. The grapes were then pressed, and the juice was cold fermented in stainless steel tanks. When the wine reached an alcohol content of approximately 10% (usually landing at 40-50g/L of natural sugar), fermentation was stopped through cross filtration to ensure a good balance between natural acidity and sweetness.

TASTING NOTES:

This delightful, easy-drinking white offers juicy flavors of peach, litchi and orange blossom in a sweet and sassy style! A lively jolt of acidity keeps it fresh, fruity and fun. Fancy enough for a special occasion toast, yet sweet-natured enough to enjoy every day, this bright and cheerful bottling is sure to capture your heart.

