

THE 'J' 2019



WINEMAKER'S NOTES

WINEMAKER: CRAIG MCNAUGHT

The 'J' is a wonderfully complex blend of 37% Viognier, 35% Chenin Blanc, 17% Semillon, 9% Rousanne and 2% Verdelho. All these varieties are vibrant and aromatic, which gives the wine a lot of stone fruit and floral notes on the nose. 70% percent of the blend was fermented and matured in second and third fill oak barrels, while 30% percent remained in stainless steel.

This is a massively versatile wine that stands up to just about any dish; be it spicy, fresh, hot or cold. The touch of oak gives the wine complexity and richness, while at its core, it remains bright and supremely focussed. If you enjoy your white wines with some savoury or aged character, the 2019 offering of The 'J' can be cellared for up to 10 years.

THE NAME

This wine is named in memory of Nigel McNaught's aunt. Her name was Jackie, but we called her 'J'. She had a farm in the Paarl area and the many happy times that we spent there with her inspired us to want to farm. She died a few years ago and we miss her and named this wine in her memory.

ANALYSIS

Alcohol: 12.69% Sugar: 2.5 g/l Acidity: 5.6 g/l pH: 3.40