



JESS ROSÉ

2023

At Vrede en Lust we pride ourselves on producing premium wines. Our vineyards are meticulously cultivated, basking in the abundant sunlight and cooled by gentle breezes, creating the perfect terroir for exceptional grapes to thrive.

Our winemaking process is a harmonious blend of traditional craftsmanship and modern techniques, resulting in wines that exude elegance, complexity, and unparalleled quality. Every grape is handpicked with care, ensuring only the finest selection finds its way into our cellar.

Winemakers Notes

Grapes are harvested specifically for rosé production at optimal ripeness, ensuring a balance between vibrant acidity and desirable fruit flavours. Harvesting in the cool early morning hours helps preserve freshness and delicate aromas.

The grapes are harvested at different stages of ripeness to allow for greater complexity in flavours. These components are fermented separately in stainless steel tanks to enhance the final blend. The wine is aged on the lees for a short period to add texture and complexity. Precision blending of the three cultivars takes place before bottling.

Tasting Notes

Jess flavour profile showcases the unique characteristics of Pinotage. Ripe red berry flavours, such as succulent strawberries and plump raspberries, take the lead, offering a burst of juicy sweetness. Subtle hints of watermelon and a touch of cranberry contribute additional layers of fruitiness, creating a harmonious blend. A gentle touch of spice lingers in the background, adding complexity and intrigue to the wines overall profile

Technical Notes

Cultivars: Pinotage (72%), Shiraz (23%), Grenache (5%)
Ageing: Enjoy now or within 5 years from vintage
Winemaker: Karlin Nel

Wine of origin:
Simonsberg-Paarl
Packaging: 750ml
Alcohol %: 12.37

Residual Sugar (RS): 1.5 g/l
Total Acid (TA): 5.5 g/l
pH: 3.36

