



## THE 'J' 2023

### WINEMAKER'S NOTES

WINEMAKER: CRAIG McNAUGHT

An ever-changing wine, the 2023 vintage of this intriguing blend is 42% Viognier, 42% Semillon and 16% Chardonnay. All the grapes were grown on Stony Brook. Each variety plays a key role in producing a wine that is both complex and vibrant. All of the components were barrel fermented in 300 and 400 litre French oak barriques, where they spent 11 months maturing after partial malolactic fermentation. White floral notes, lime and subtle spice create an alluring aromatic profile. The palate is concentrated and rich, showing bright stone fruit, citrus and a savoury, nutty finish. An incredibly versatile wine that stands up to just about any food. Enjoy up to 10 years from harvest.

### THE NAME

This wine is named in memory of Nigel McNaught's aunt, Jackie, known fondly as 'J'. She had a farm in the Paarl area and the many happy times that were spent there inspired the McNaughts to farm. She died a few years ago and this wine was named for her.

BOTTLES PRODUCED: 2,430

### ANALYSIS

Alcohol:	12.7%
Sugar:	3.3 g/l
Acidity:	6.3 g/l
pH:	3.32

