



THE 'J' 2024

WINEMAKER'S NOTES

WINEMAKER: CRAIG McNAUGHT

This distinctive white blend from our estate composed of 60% Viognier and 40% Sémillon, offers a complex and compelling profile. Fermented partially in amphora and French oak hogsheads, the wine strikes a balance between traditional texture and modern purity. On the nose, it opens with austere aromas of grilled pineapple and white peach, underpinned by toasted nuts and subtle oak notes. There's a shy, confected edge - dried mango or candied citrus that adds intrigue without overwhelming.

The palate is focussed, yet layered, with pronounced minerality that lends tension and precision. Stone fruit flavors unfold with a savoury, almost saline continuity, complemented by well-integrated oak tones of charred wood and almond husk. The texture is firm and structured, with a long, spice-laced finish that shows off the wine's aging potential.

This is a serious, contemplative white that rewards time in the glass, ideal for pairing with spicy dishes or hard cheeses.

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: 3,345

ANALYSIS

Alcohol:	11.94%
Sugar:	3.0 g/l
Acidity:	5.6 g/l
pH:	3.36

