

JESS ROSÉ

Premium Range

This “Provence-style” Rosé is crafted with minimal skin contact that attributes to its delicate, pale pink hue and crisp, refreshing profile. Perfectly balanced with a light acidity and dry finish, Jess Rosé is versatile for pairing with a variety of cuisines, making it a cherished choice for leisurely afternoons and festive gatherings alike. What started as a beautiful gesture between a father and his daughter, Jessica-Lee, on her 16th birthday, has grown into one of Vrede en Lust’s biggest success stories over the past decade.



In the vineyard & cellar

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. 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.

Alc
12.75%



RS
1.3g/l



In the bottle

Ripe red berry flavours, like 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 to the wine's overall profile.

TA
5.8g/l



Technical Notes

Cultivars: Pinotage (67%), Syrah (16%), Grenache (17%)

Ageing: Enjoy now or within 2 years from vintage

Wine of origin: Simonsberg-Paarl

Winemaker: Karlin Nel