

__PERLÉ DE__ JEAN

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CELLARMASTER'S NOTES: Fine nose, enticing fresh notes of raspberries, strawberries, fresh red currant, ripe citrus and melon with a gentle lemon undertone.

STYLE: Medium weight, crisp, pure expression of summer on the palate, with good grip and fine extract, elegant fruit and lingering persistence. with vibrant plum and ripe berry fruit on the palate.

CULTIVAR: Pinot Grigio

TONS PER HECTARE: 20 t/ha

AGE OF VINE: 8 Years

SOILS: Well drained alluvial sandy soil

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers.

HARVESTING: Machine harvested at night, at optimum ripeness.

VINIFICATION: Grapes were harvested at 22°C. Crushed and destemmed and then cold settled for 12h. Juice was cold fermented at 13°C. Left on secondary lees till bottling to enhance freshness and keeping fruity aromas.

ANALYSIS: Alc: 12,5 % R/S: 5g/l T/A: 6g/l pH: 3.3

MATURATION POTENTIAL: 1 – 2 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 660 2269 003741

CASE BARCODE: 1600 2269 003748

FOOD SUGGESTIONS

The perfect wine to enjoy
with any prawns or summer
salads.

AWARDS & ACCOLADES:

2019 Gold Wine Awards, Gold
Veritas Wine Awards (2018), Bronze