



**Jacaranda Wines – Harvest Range
Night Shift 2019
South Africa/Western Cape**

Tasting Notes

Petit Verdot 34% - Merlot 34% - Cabernet Sauvignon 32%
Beautiful, rich Bordeaux-Style blend. Intense berry flavours and juicy tannins, hints of chocolate and mint. Carefully oaked, fresh and fruity, yet showing of complex depth and a lingering finish.

Terroir

Wine of Origin Wellington, Wellington has become independent from Paarl and is now a separate district. Granite soils and Mediterranean climate. Low yields of 6-8 tons/ha. Warm and sunny days with cooler nights and a light afternoon breeze from the Atlantic Ocean.

In the vineyard and cellar

Sustainable and responsible vineyard practices, working with organic fertilizer and spraying material. The grapes are hand-harvested in the early morning hours when the temperatures are still low. Temperature-controlled, open fermentation in small batches. Natural fermented with the grapes' native yeast, matured in 300L and 500L barrels French Oak (85%) and American Oak (15%), 1st, 2nd and 3rd fill, for 15 months.

Our wines are made the most natural way possible, to keep the characteristics of our fruit and soil alive in the bottle.

Filtered only once before bottling.

The artwork for our Harvest Range was inspired by photographs taken during harvest 2020.

Analysis

Alc 14% Vol RS 1.5g/L TA 6.0g/L pH 3,76

Vintage 2019

2019 tells the tale of two harvesting seasons – the first easy with good weather conditions and great grape analyses up until the end of February, and the second challenging, characterised by slow ripening following cold, rainy weather in March (Francois Viljoen, manager of Vinpro's viticultural consultation service).

Smaller berries and smaller crop at Jacaranda, but beautiful concentration.

Due to the cooler weather, the white wines shine with beautiful, natural acidity and complexity. Complex red wines, which had enough sun to ripen properly, showing beautiful 'Old World' characteristics in 2019.

