



## THE 'J' 2025

### WINEMAKER'S NOTES

WINEMAKER: CRAIG McNAUGHT

Our distinctive estate white blend is now composed of 69% Viognier and 31% Sémillon, marking a stylistic shift toward greater aromatic expression and textural depth. Both grape varieties were gently whole-bunch pressed before fermentation in a combination of amphora (40%) and French oak hogsheads (60%), bringing both purity and depth. The components were matured in their fermentation vessels for 11 months before bottling.

### TASTING NOTES

The nose is perfumed with notes of apricot, orange blossom and almond. In the background are hints of beeswax and spice. The palate is textured but supple, showing off typical Viognier richness and warmth. Stone fruit and citrus abound through the mid-palate, with delicate spice and a gentle mineral edge on the finish. The oak is perfectly integrated, contributing a fine toastiness to the soft phenolic grip. An excellent match for fragrant, spice-driven cuisine. Best enjoyed within seven years of 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 passed in 2004 and this wine was named for her.

BOTTLES PRODUCED: 3,380

### ANALYSIS

|          |         |
|----------|---------|
| Alcohol: | 12.53%  |
| Sugar:   | 2.6 g/l |
| Acidity: | 5.4 g/l |
| pH:      | 3.48    |

