



WELTEVREDE

JONKER FAMILY ESTATE



PHILIP JONKER ENTHEOS

VINTAGE: Non Vintage

SOIL: A variety of limestone soils from Weltevrede Estate.

VINEYARD: Selected vineyards on south facing slopes. Chardonnay selected for its vibrance and Pinot noir for its depth.

WINE MAKING: Hand picked in early morning. Whole bunch pressing. Only cuvée clarified and cold fermented. Masterly blending of base wines in approximate 60:40 ratio Chardonnay: Pinot noir. Minimum 24 months maturation in bottle before degorgement.

TASTING NOTES: A vibrant blend of Chardonnay and Pinot Noir.

ANALYSIS: Alc: 12.5% | TS: 8.3 g | RS: 13.3

WINEMAKER: Philip Jonker

FOOD PAIRING: Oysters, Sushi, Salads