



WELTEVREDE
JONKER FAMILY ESTATE

Philip Jonker

BRUT
entheos

Chardonnay - Pinot Noir

enthusias. fervor. ardor. inspired. fire. passion

VITICULTURE AND WINEMAKING

60% Chardonnay 40% Pinot Noir blend. Grapes are hand picked and pressed in whole bunches. Matured on the lees for 18 to 24 Months.

THE STORY

Entheos is the root word of Enthusiasm. This wine celebrates excitement, joy and energy.

TASTING NOTES

A pale coloured Cap Classique with a slight green tinge and a delicate stream of bubbles gliding to the surface. the nose is creamy and biscuity with hints of green pear and lemon. This follows through on the palate with flavours of winter melon and a slight smokiness on the finish.



AGING POTENTIAL

3 Years

ANALYSIS

Alc 12%, RS 9,9 g/l,
TS 8,5 g/l

FOOD TO MATCH

Best on it's own, but can also be enjoyed with Oysters or Sushi.

“ ENTHEOS. I CHOSE TO CALL THIS WINE ENTHEOS AS IT EXPRESSES EXACTLY WHAT THIS WINE IS ABOUT. ENTHUSIASM. JOY. LIFE WITHIN. THE ENERGY OF SPONTANEOUS LAUGHTER. FREEDOM.

- PHILIP JONKER ”