



Lelie Van Saron

2021

'JADE'

Méthode Ancestrale | *Upper Hemel-en-Aarde Valley - South Africa*



NATURAL



VEGAN

Stats

Grapes: 66% Clairette Blanche - 24%

Vermentino - 10% Muscat
d'Alexandrie

Vineyard: Debos Vineyard

Vine Age: 6-13 years-old

Soil Type: Decomposed granite

Viticulture: Sustainable

Fermentation: Native – stainless-
steel

Skin Contact: None

Aging: 6 months in bottle on fine lees
before disgorgement

Alcohol: 12.7%

Residual Sugar: 6.3 g/L

pH: 3.43

Total Acidity: 5.6 g/L

Total SO₂: 32 ppm

Total Production: 47 cases

UPC: 6009879918137

About

Jade is the latest range to join Natasha Williams' Lelie van Saron label. This new project represents Natasha's evolution as a winemaker, as she builds her identity in the South African wine industry. The name is meant as an homage to Natasha's late cousin of the same name who was taken tragically during the pandemic. Jade, the element, conveys purity, harmony, and balance, and it has a luminous quality "like the heaven and stars – a connection between heaven and earth." Jade differs from the other Lelie van Saron wines in that this range is a little more playful and experimental. This méthode ancestrale is a field blend of three lesser-known varieties of the region: Clairette Blanche, Vermentino, and Muscat d'Alexandrie. Still, this bubbly remains quite clean and technical; the lack of cloudiness is a nod to Natasha's scientific leaning and her own personal preference. It is also bottled at three bars of pressure, which is above the South African labeling limit for a Pet Nat. Thus, méthode ancestrale.

The 2021 vintage saw more moderate temperatures, allowing a longer ripening period on the vine. The grapes were harvested together as one field blend from one vineyard block on March 18th, 2021. They were then transported to the cellar where they were hand sorted and whole bunch pressed. The juice settled overnight and was racked the following day. With the help of one subtle pump over per day, spontaneous fermentation commenced within two days at an ambient cellar temperature. Three weeks into the fermentation (at about 30 g/L residual sugar), the wine was hand bottled and capped to allow fermentation to complete inside the bottle. The wine spent another six months on the fine lees before disgorgement and a small sulfur addition.