



## Lelie Van Saron

2020

# 'JADE'

*Red Blend | Upper Hemel-en-Aarde Valley - South Africa*



VEGAN

### Stats

**Grapes:** 55% Syrah - 45% Petit Syrah

**Vineyard:** Debos Vineyards

**Vine Age:** 6-13 years-old

**Soil Type:** Weathered granite

**Viticulture:** Sustainable

**Fermentation:** Native — stainless-steel (open-top fermenters)

**Skin Contact:** 3 weeks

**Aging:** 16 months in old oak barrels

**Alcohol:** 13.8%

**pH:** 3.4

**Total Acidity:** 5.9 g/L

**Total SO2:** 97 ppm

**Total Production:** 84 cases

**UPC:** 6009820030734

### 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." A portion of the profits of this range are donated to help provide mentorship to girls in her hometown. Jade differs from the other Lelie van Saron wines in that this range is a little more playful and experimental. This Syrah-based blend comes from vines planted between fields of indigenous fynbos in close proximity to the ocean (about 4-8 km as the crow flies). With the influence from the cool Atlantic Ocean, the valley is considered to be an exceptional cool-climate winegrowing region. Natasha really liked the spice of the Petit Syrah, which she felt was more satiny and elegant than traditional wines of this variety and complimented the peppery Syrah nicely. Her only regret? Not making more of it!

The Syrah and Petite Syrah were handpicked a day apart and transported to the cellar where they were hand sorted and processed separately. The grapes were destemmed but not crushed in open-top fermenters. With the help of one subtle pump over per day, spontaneous fermentation commenced within two days at an ambient cellar temperature. Alcoholic fermentation and colour extraction were facilitated with a daily pump over or punch down. Fermentation lasted 2 weeks and the wine macerated on the skins for another week before being pressed in a basket press. After malolactic fermentation, the wine spent 16 months in older barrels, before blending and bottling.

### Tasting Notes

Layers of flavor, blanketed with dark berries and woven together with spice, tea leaves, and red roses. On the palate, the wine is full bodied with supple, juicy tannins. The finish is grippy and tantalizing.