



SWARTLAND FORTIFIED WINE

RED JEREPIGO

Tradition, style and quality – it all comes together in a bottle of Swartland Red Jerepigo



VINIFICATION

Ruby Cabernet grapes are thermo-vinified and pressed immediately afterwards. Cooled, fortified and stored in stainless steel tanks for at least 6 months to allow the alcohol and Rube Cabernet to marry.

TASTING NOTE

Upfront and ripe blackcurrant flavours on the nose. The palate boasts sweet raisin nuances.

FOOD SUGGESTION

This is the glorious accompaniment to a decadent dessert or a ripe and flavourful cheese, the classic ending to a wonderful meal.

SERVING & STORAGE

Store in a cool dry place

PACKAGING INFORMATION

BOTTLE BARCODE	6002390201429
CASE BARCODE	6002390122427
UNIT SIZE	750ML
BOTTLES PER CASE	6

SWARTLAND FORTIFIED WINE

WHITE JEREPIGO

Tradition, style and quality – it all comes together in a bottle of Swartland White Jerepigo



VINIFICATION

Grenache Blanc grapes with high sugars and golden colour are selected for Jerepigo. 1-2 hours contact is allowed and then pressed in a tank. The juice is immediately fortified and the wine is kept for at least 6 months in the tank to mature prior to bottling.

TASTING NOTE

The beautiful nose offers a bouquet of honey, vanilla, dried fruit and rich honeysuckle underlined with sweet spicy flavours. A rich, sweet wine with peach and apricot syrup, honey and sweet vanilla tones, as well as spicy flavours.

FOOD SUGGESTION

Enjoy with sweet desserts or mildly spiced food.

SERVING & STORAGE

Store in a cool dry place

PACKAGING INFORMATION

BOTTLE BARCODE	6002390201412
CASE BARCODE	6002390122410
UNIT SIZE	750ML
BOTTLES PER CASE	6