



WELTEVREDE
JONKER FAMILY ESTATE

Philip Jonker

BRUT
Lindelize NV
Rosé NV

feminine. elegant. stylish. unpretentious. joyous. blushing. attractive

VITICULTURE AND WINEMAKING

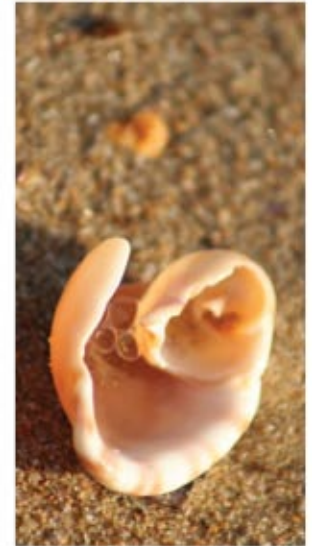
The Pinot Noir vines are nestled in broken shale rock on South-Facing slope with rows running in from north to south to ensure longer periods of shade. The grapes are picked by hand and whole bunch pressing commences at the start of harvest season and the wine is left on the skins for 4 hours to extract the pink colour. Lindelize spend 18 to 24 months on the lees before Riddling and Disgorgement.

THE STORY

A gentle blush. Like the flush when touched by a beautiful emotion, the colour of delight, of someone in love. This delightful Cap Classique celebrates the feeling of being in love. Lindelize is the name of Philip Jonker's wife

TASTING NOTES

A salmon coloured Cap Classique with delicate bubbles. The nose is yeasty with hints of cherries, strawberries and peach blossoms. Crisp notes of freshly picked rose petals and a slight peachiness on the palate with a lingering finish offering flavours of Strawberries and Cream



AGING POTENTIAL

3 Years

ANALYSIS

Alc 11%, RS 10,4 g/l,
TS 6,6 g/l

FOOD TO MATCH

On it's own or with fresh strawberries, turkish delight or fruit salad. Works very well as a welcome drink with a variety of Canapés.