



SILVERTHORN WINES

‘COME QUICKLY, I AM DRINKING THE STARS’

The Southern Cross, or *Crux*, is the best known constellation in the southern hemisphere’s skies, and also our favourite. It gave early explorers their bearings when travelling the southern oceans. Hidden within *Crux* is a fascinating deep-sky object known as *Kappa Crucis*. It is regarded as one of the finest open clusters in the Milky Way galaxy. *Kappa Crucis* adopted the nickname “Jewel Box”.

When Dom Pierre Perignon, the Benedictine monk and so called father of Champagne first experienced the joys of sparkling bubbles vibrantly frothing out of a bottle of wine he allegedly and excitedly exclaimed ‘come quickly, I am drinking the stars’. We can honestly relate to this statement.

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SILVERTHORN

Jewel Box

WINE MAKING

In order to complete our trio, the aim with Jewel Box was to create a wine with emphasis on richness, opulence and complexity. The inspiration for this style would be two of my all-time favourite Champagnes namely, Krug and Bollinger. The grapes were hand harvested towards the end of January 2017 and gently whole bunch pressed to recover a maximum of only 550 litres per ton. Fermentation of the Chardonnay was split between stainless steel and old French oak barrels while the Pinot Noir was only fermented in stainless steel. This creates the basis of complex building blocks which are critical when it comes to the final blending. A further technique of using a reserve portion of Chardonnay which has spent 12 months in old French barrels also adds a very interesting blending

component. The final blend consists of 70% Chardonnay and 30% Pinot Noir. The wine spends a minimum of 41 months on the lees in order to develop the optimum complexity. Only 6 435 bottles were produced.

DESCRIPTION

Cultivar: Chardonnay (71%), Pinot Noir (29%)

Colour/appearance: Light straw yellow with elegant fine bubbles.

Nose: Complex aromas of roasted almonds, marzipan and subtle hints of strawberry and cherry compote followed by zesty citrus nuances.

Palate: Dry, rich and full – soft toasty creaminess with a beautiful palate weight.

2017 JEWEL BOX ANALYSIS

Alc – 12%; RS – 5.9g/l; pH – 3.2; TA – 6.9g/l

SUGGESTED FOOD PAIRINGS

Grilled game fish with rich mayo aioli – roasted quail with Champagne risotto and wild mushrooms.