



THE JEWEL BOX

"Come quickly, I am drinking the stars."

Our love for Africa, discovery, and sparkling wine's close association with the stars inspired the creation of "Jewel Box". The Southern Cross, or Crux, is the best known constellation in the Southern Hemisphere's skies, giving early explorers their bearings when traveling the southern oceans. Hidden within Crux is a fascinating deep-sky object known as Kappa crucis. Regarded as one of the finest open clusters in the Milky Way galaxy, it was discovered in South Africa in 1751. Kappa crucis took its nickname "Jewel box" from noted English astronomer, Sir John Herschel, who referred to it as a "casket of variously coloured precious stones." The Jewel Box cluster consists of approximately 100 vibrant stars made up of a mixture of brilliant reds and blues, yellows and whites.

WINEMAKING

Jewel Box is a wine with emphasis on richness, opulence, and complexity. The inspiration for this style comes from John's all-time favourite Champagnes namely, Krug and Bollinger. The grapes were hand harvested towards the end of January 2021 and gently whole bunch pressed to recover a maximum of only 500 litres per ton. Fermentation of the Chardonnay and the Pinot Noir occurred in old French oak barrels. 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, completes Jewel Box. The final blend consists of 85% Chardonnay and 15% Pinot Noir. The wine spends a minimum of 43 months on the lees to develop optimum complexity. Only 4000 bottles were produced.

DESCRIPTION



Cultivar: Chardonnay (85%), Pinot Noir (15%)



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.

ANALYSIS

ALC – 11.5% | RS – 3.9G/L | PH – 3.23 | TA – 6.2g/L

SUGGESTED FOOD PAIRING

Grilled game fish with rich mayo aioli

Roasted quail with Champagne risotto and wild mushroom

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