



AMATRA RANGE

2023 JONO'S WAVE WHITE



ORIGIN: 30% Elgin, South Africa
70% Stellenbosch, South Africa

TASTING NOTES:

Bright, fresh line of acidity like a cool wave break which supports generous, mouth filling flavours of lichees, ripe pears and white peach and finishes with a long line of almond paste and lime zest

PHILOSOPHY:

To apply a classic restrained approach to a generally accepted warmer climate variety like Chenin prevalent in most of South Africa. The thought is to harmoniously balance the fresh backbone of brightness and tension with a core of ripe, broad luscious yellow stone fruit.

VINEYARDS:

Chenin Grapes were selected from two distinct vineyards, namely from elevated (360m above sea level) Elgin, on light Bokkeveld Shales and granitic domes on sandstone remnants in the Bottelary Hills.

Elgin vines are vertically shoot positioned on a 5-wire fence system planted 2.2m x 1.2m apart on south and south-east facing slopes to enhance more even budburst and resultant ripening. The vines in Stellenbosch are from old bush vines with low to moderate yields as they are old vines (about 47 years old).

Production average at 6-8 tons per hectare from Elgin vines and low yields of 4-5 tons per hectare on the Stellenbosch site.

WINEMAKING:

Both cluster and berry sorting commenced prior to being partially crushed. The mash was pressed in a pneumatic bag press where both free run and pressed fractions were treated oxidatively with minimal wine product additions.

The juice was settled cold for two days and decanted to old 225 litre French casks and stoneware amphorae that was spontaneously fermented for a month. The wine went through partial secondary malo lactic fermentation and matured for 8 months after which both components were consolidated. Once the wine completed maturation, the casks, and amphorae were consolidated, lightly filtered and bottled.

ANALYSIS:

Alcohol: 13.5% ; Acidity: 5.5g/l ; pH: 3.40; Residual Sugar: 2.8/l ; Total Extract: 20.7g/l

Our Wine is Vegan made but not registered.

QUANTITY OF BOTTLES:

5106 x 0,75 Litres

RECOMMENDED BOTTLE MATURATION:

The wine is approachable in its primary stage with fresh, bright fruit aromatics and may age well for five to eight years under optimal cellar conditions. Primary white peach, stone fruit and fresh apple aromatics may evolve into nutty, spicy baked apple and cardamom notes.

RELEASE DATE:

30 November 2023

ACCOLADES:

2016 Amatra Jono's Wave White:	90 Points Tim Atkin (2017) 4* John Platter Guide 2018
2017 Amatra Jono's Wave White:	4* John Platter Guide 2019
2018 Amatra Jono's Wave White:	4* John Platter Guide 2020
2022 Amatra Jono's Wave White:	4* John Platter Guide 2023 90 Points Tim Atkin (2023)

