



GOEDVERWACHT
FAMILY WINES

J&G COLOMBAR 2024



A crisp, fruity wine with hints of guava and passion fruit on the nose. This wine displays mouthwatering fruit on the palate and crisp, well-balanced acidity. Ideal with seafood or to sip on its own.

A 17-year-old vineyard standing on loamy soil with an east/west row direction and perfect exposure for ripening.

Enough cold during the preseason ensured even budding. Moderate conditions prevailed during most of the harvest, except for a heat wave the last week of January. Overall, the conditions are very good for ripening and harvesting.

Grapes harvested at 21.5 B, destemmed, crushed, and only very clear juice are fermented with Vin7 yeast in steel tanks at 13°C. After fermentation, the wine was racked off the lees, stabilised, and bottled.

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VINTAGE	2024
VARIETY	100% Colombar
CATEGORY	J&G
ORIGIN	Robertson Valley, Western Cape, South Africa

ALCOHOL	12 vol%
SUGAR	1.9 g/l
PH	3.5
ACIDITY	6.8 g/l
VA	0.6