



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Prue's Verjus

Verjus is a wine-friendly alternative to vinegar. It is a gentle acidulant made from fresh green grapes.

### Ingredients

Grape Juice, Preservative (220)

### Nutrition Information

Servings per package: 25 (and 50 for 750ml)

Serving size: 15ml



	Average Quantity per Serving	Average Quantity per 100ml
Energy	less than 40kJ	172kJ (41 Cal)
Protein	less than 1g	less than 1g
Fat, Total	less than 1g	less than 1g
– Saturated	less than 1g	less than 1g
Carbohydrate	1.5g	10g
– Sugars	1.5g	10g
Sodium	less than 5mg	5.5mg

### Background

Verjus is mentioned in the medieval manuscript *Le Menagier de Paris* (c. 1392) and is a traditional seasoning in European wine-producing countries. All over France women produced both their own verjus and their own vinegar.

### Making of Verjus

The grapes are handpicked at veraison (onset of colouring in grapes) to reduce the cropload in our vineyards. This is a perfect time to make verjus because it is at the start of flavour development in the grape when the acids are still high and the sugars are around 10%. Whole-bunch pressing is the next process, the juice is then cold settled and sterile filtered into the bottle. Produced from a blend of varieties, including riesling, grenache and muscat blanc.

### Serving Ideas

Verjus is a wonderful grapey condiment that can be used on salads, either straight from the bottle or in a low-kilojoule vinaigrette using walnut, olive or a neutral oil combination with honey or sugar, and sherry or balsamic vinegar. For deglazing, splash into the pan after sautéing light meats such as chicken or veal to make a light sauce. For more ideas please refer to website.

