

J. Joostenberg

Joostenberg Bakermat 2010

Bakermat, meaning “birth-place” or “cradle”, is the premium red wine of the 2010 vintage at Joostenberg. By selecting our best performing un-irrigated vineyards and by treating these vineyards with as much care and passion as possible we have created a wine that both reflects the vintage and rewards our efforts.

Vineyards

All grapes were grown in our own vineyards. Soils are a combination of decomposed granite and shale. In order to optimize the influence of terroir the vineyards are managed according to organic principles and are farmed without any irrigation. **This wine is certified ‘in-conversion-to-organic’ by Control Union.**

Vinification

The grapes were hand-picked, de-stemmed, lightly crushed and then fermented in open-topped tanks. The individual components were fermented separately and then matured in 500ℓ French oak barrels for 6 months before being blended and returned to barrel for a further 18 months.

Blend

Cabernet Sauvignon	54%
Syrah	19%
Merlot	17%
Touriga Nacional	10%

Tasting Notes

A rich, full-bodied wine with dark berry and savoury aroma's.
The palate is characterized by well-integrated tannins and a plush, long finish.

Wine Analysis

Alcohol:	14.0 %
Residual Sugar:	2.5 g/ℓ
Total Acidity:	6.1 g/ℓ
pH:	0.71

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