Joostenberg Cabernet Sauvignon 2017

**Vintage description**

2017 was a very dry and short season with hardly any rainfall which resulted in substantial preservation of aromatics in the wines. The unusually cool evenings produced a healthy crop with minimal threat of disease. The lower temperatures also encouraged good moisture retention in the soils, thus producing intensely concentrated colour on the red wines.

**Wine description & food pairing**

South African Cabernets typically have a lovely mix of new world fruitiness and old world elegance. Garnet and deep purple with a ruby-red rim, this is a bold and juicy red wine. Aromas of mint and pencil- shavings, cigar box and dark cherries, followed by cassis and red-currant fruit flavours on the palate. Ends with silky tannins and a long finish. Should pair well with a wide range of foods, particularly red meats, poultry and rosemary infused dishes. Serve at a cool room temperature.

**Vineyards**

From several dry-farmed vineyards in the Agter-Paarl area. Our Malmesbury Shale soils have excellent water retention ability and give concentrated, flavourful grapes with small berries making for juicy wines with balance and elegance.

**Winemaking techniques**

Grapes were hand-harvested at between 24 and 25° balling and given a 2 day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Before the end of fermentation, the grapes were pressed and put back into tank for malolactic fermentation.5% of the wine was matured in new 225L American oak barrels, with an additional 25% of the wine matured in older barrels. Barrel maturation of 12 months overall. Fined and filtered before bottling.

**Technical details:**

Blend: Cabernet Sauvignon 92% Petit Verdot 7%, Pinotage 1%

Grape source: 100% Coastal Region

Closure: Cork

Barcode: EAN 6009669350413 ∙ USA 0-89419-14903-6

Alc: 14.0% ∙ RS: 5.0 ∙ TA: 5.3 ∙ pH: 3.58