

# J. Joostenberg

## *Joostenberg Chenin Blanc 2014*

Joostenberg is a family owned and managed winery situated in Paarl, South Africa. Organic farming and traditional winemaking methods are used in order to produce high quality, authentic wine.

The 2014 vintage was characterized by relatively cool conditions which resulted in later ripening, lower sugar levels and higher acidity levels. The wines from this vintage have a refreshing quality are elegant and display a good combination of fruit and mineral flavours.

### Vineyards

Fruit was sourced from two vineyards situated on the estate. The vineyards lie on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. In order to optimize the influence of terroir the vineyards are managed according to organic principles and most are farmed without any irrigation. Vine age varies from 14 to 32 years and most of the vineyards are trained as bush vines.

### Vinification

The grapes were all hand-picked, de-stemmed, lightly crushed and then pressed. Natural fermentation occurred in stainless steel tanks at 16 to 20 degrees Celsius.

A small amount of Viognier (13%) was added to the Chenin Blanc (87%) in order to add aromatic notes and a touch of weight to the palate. The two components were co-fermented i.e. fermented in the same tank. Bottling took place after 8 months maturation on the lees.

### Tasting notes

A fresh, elegant white wine with distinctive apple and tropical fruit aromas and flavours. A wine for any occasion, with or without food.

### Wine analysis

Alcohol:	12.0%
Residual Sugar:	1.7 g/ℓ
Total Acid:	4.8 g/ℓ
pH:	3.47

### **Joostenberg Wines**

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