

# J. Joostenberg

## *Joostenberg Chenin Blanc Noble Late Harvest 2011*

This wine has become one of our most popular and recognized wines and a huge amount of effort, both in the vineyard and the winery was put into it. It is the only wine in our range that is sourced from a single vineyard and this along with the fact that it is very dependent on weather conditions means that the volume produced and the characteristics of the wine vary greatly from year to year.

### **Vineyard and Vintage**

Grapes were sourced from a single, organically farmed, 22 year old Chenin Blanc vineyard. The vineyard has heavy, clay soil and a South-facing aspect, both factors which encourage “noble rot” when sufficient moisture is present.

The dry conditions in 2011 resulted in later than normal “noble rot” infections and hence high sugar levels in the grapes once they were harvested. Picking was done in 6 stages starting on 23 March and ending on 11<sup>th</sup> of May.

### **Vinification**

The grapes were “whole-bunch” pressed and the resulting juice was fermented, using natural yeast, in small, oak barrels. The wine spent a total of 9 months in barrel.

### **Tasting notes**

The wine has a beautiful pale straw colour. The nose & palate are characterized by lime, pineapple, marmalade and honey comb flavours. Although the sugar levels are very high, the acidity lingers on the finish and allows for a superbly balanced finish.

### **Wine analysis**

Alcohol	12.0%
Sugar	213g/l
Total Acid	6.9 g/l
pH	3.70

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