

J. Joostenberg

Joostenberg Chenin Blanc Noble Late Harvest 2012

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, is 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, 23 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 2012 resulted in very sporadic “noble rot” infections. Picking was done in 7 stages starting on 10 March and ending on 8th 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 8 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. Sugar, acidity and alcohol levels are well-balanced and the overall impression is elegant.

Wine analysis

Alcohol	14.9%
Sugar	110 g/ℓ
Total Acid	5.9 g/ℓ
pH	3.8

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