

J. Joostenberg

Joostenberg Chenin Blanc Noble Late Harvest 2013

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 every year. It is very dependent on weather conditions and this means that the volume produced and the characteristics of the wine vary greatly from year to year.

Vineyard and Vintage

Most of the grapes (94%) were sourced from a 24 year old, dry-farmed Chenin Blanc vineyard. A smaller portion (6%) of the grapes was sourced from a 13 year old, irrigated Viognier vineyard. Both vineyards are farmed organically.

Intermittent rainfall during March and April resulted in good noble rot infections and selective harvesting began relatively early. Picking was done in 10 stages (our most yet) starting on the 21st of March and ending on the 25th of April.

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 7 months in barrel.

Tasting notes

The wine has a beautiful pale straw colour. The nose & palate are characterized by apricot, pineapple, marmalade and honey comb flavours. Sugar, acidity and alcohol levels are well-balanced and the overall impression is elegant.

Wine analysis

Alcohol:	13.5%
Sugar:	113 g/ℓ
Total Acid:	6.8 g/ℓ
pH:	3.7

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