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Joostenberg

Joostenberg Cellar Select Noble Late Harvest 2014

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. This year, for the 1st time, we included a small portion of Semillon from a Stellenbosch vineyard. The Chenin Blanc portion of the wine is 81% and therefore the wine is not labeled as a Chenin Blanc.

Vineyard and Vintage

81% of the grapes were sourced from a 25 year old, dry-farmed Chenin Blanc vineyard on Joostenberg. 10% of the grapes were sourced from a 14 year old, irrigated Viognier vineyard (also on Joostenberg). Both vineyards are farmed organically.

Semillon grapes (9%) from a Stellenbosch vineyard made up the balance.

2014 was a relatively cool and late harvest. The botrytis infections started quite late and the harvest ran from the end of March until late in May. The amount of botrytis infections could be rated as 'moderate' (especially compared to 2003, 2005 and 2010) and the pickers had to be very selective and had to pass through the vineyard several times in order to only pick botrytised or raisined bunches.

Vinification

The grapes were "whole-bunch" pressed and the resulting juice was fermented, using natural yeast, in small, oak barrels. Fermentation is allowed to carry on until it decides to stop. The wine spent a total of 7 months in barrel.

Tasting notes

The wine has a beautiful golden straw colour. The nose & palate are characterized by wax, apricot, pineapple, marmalade and honey comb flavours. There is plenty of sweetness and the finish is marked by lingering (not piercing) acidity.

Wine analysis

Alcohol:	14.5%
Sugar:	127 g/ℓ
Total Acid:	7.3 g/ℓ
pH:	3.8

Food matching

This wine is an absolute treat with many starter dishes, such as chicken liver pate or pork terrine. As a dessert accompaniment try fruity desserts such as fruit tarts or pavlova, or creamier desserts such as crème caramel and crème brûlée.

Joostenberg Wines

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