

J. Joostenberg

Joostenberg “Die Agteros” 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.

Our oldest Chenin Blanc vineyard was used to make this wine. It was planted in 1982 and for the first 20 years its fruit was sent to the local co-op and used for rather modest dry white blends. To be honest it's an ugly, gnarly looking vineyard and year after year we contemplated its removal, but as soon as we started making our own wine on the farm we recognized its quality. We now care for this vineyard lovingly every year. The name is derived from the Afrikaans saying “die agteros kom ook in die kraal” (the hind ox also get's there).....the vineyard took a long time to prove itself and now it's our favourite vineyard.

Vineyards

The vineyard is situated 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 vineyard is managed according to organic principles and is dry-farmed. Vine age is 32 years.

Vinification

The grapes were all hand-picked and whole-bunch pressed. The resulting juice was fermented, using ambient yeast, in old oak barrels and then left on the lees to mature for 10 months. A small addition of Sulphur dioxide was made before bottling.

Tasting notes

Wine analysis

Alcohol:	12.12%
Residual Sugar:	1.7 g/ℓ
Total Acid:	4.3 g/ℓ
pH:	3.62

Joostenberg Wines

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