

Joostenberg Fairhead 2010

Every year we make a small batch of white wine, which represents the best we can do for that particular vintage. This wine is named after the mother (Fairhead being her maiden name) of the current owners and it pays tribute to all the women that have played such an important role at Joostenberg.

Vineyard and Vinification notes

Grapes were sourced from 3 "estate-grown" vineyards. These vineyards are farmed according to organic principles. This wine is certified 'in-conversion-to-organic' by Control Union.

- (1) 9 year old, West-facing, Roussanne vineyard planted in deep clay-based soils.
- (2) 28 year old, bushvine, Chenin Blanc vineyard.
- (3) 10 year old Viognier vineyard, planted in rocky granitic soil.

Grapes were hand-picked, gently pressed and the resulting juice was fermented in barrels using "wild yeasts". The resulting wine was left on the lees for 10 months before being blended and then bottled.

The varietal breakdown is:

Chenin Blanc: 76% Viognier: 21% Roussanne: 3%

Tasting notes

Medium-bodied, fresh white wine. Layers of flavours and subtle wooding. Will develop even more complexity over the next 2-5 years.

Wine analysis

Alcohol: 14%

Residual Sugar: 3.2g/L Total Acid: 5.2g/L

pH: 3.5

Joostenberg Wines

Tel: 27 (0)21 8844141 Fax: 27 (0)21 8844135

Email: winery@joostenberg.co.za

www.joostenberg.co.za

