

J.

Joostenberg

Joostenberg Syrah 2007

This is the 4th vintage of this wine. The previous 3 were called “Shiraz/Viognier”. We have decided to rename it simply as “Syrah”. As in previous years we have co-fermented the Syrah (or Shiraz) with a small portion of Viognier.

Vineyards and Vinification

Only our own, organically grown, grapes were used for this wine. The soils are duplex (i.e. multi-layered), with rocky topsoil and clay sub-soil. The 2007 vintage was characterized by a slightly wetter than normal winter, which is very beneficial in our dry climate, followed by a dry summer and some welcome rainfall just before harvest. The grapes were healthy and the flavours quite intense.

Grapes were hand-picked, de-stemmed and the Syrah and Viogniers was co-fermented in open fermenters. Maturation occurred in large 500L oak barrels for a period of 10 months. The blend comprises 94% Shiraz & 6% Viognier.

Tasting Notes

The nose is characterized by ripe berry aromas & a slight smoky perfume. The wine is full-bodied and ripe with typical spicy and peppery flavours backed by luscious tannins.

Wine Analyses

Alcohol: 14.5%
pH: 3.70
Total acid: 5.1 g/l
Residual sugar: 1.9 g/l

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