

J. Joostenberg

Joostenberg Syrah 2010

This Syrah is made using “traditional” techniques. The style does vary depending on the vintage and the 2010 is a bit riper and hence more powerful than previous vintages. There seem to be distinguishing characteristics that flow through the various vintages eg. typical Syrah fruit aromatics, a savoury black olive character, fine tannins and under-stated wood influence.

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 average age of the vineyards is 10 years. **This wine is certified ‘in-conversion-to-organic’ by Control Union.**

Grapes were hand-picked and most bunches were de-stemmed. About 30% of the bunches were fermented with their stems. A small (2%) amount of Viognier was added prior to fermentation and then co-fermented with the Syrah in open fermenters. Maturation occurred in large 500L oak barrels for a period of 24 months.

Tasting Notes

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

Wine Analyses

Alcohol:	15.0%
Residual sugar:	3.5 g/ℓ
Total acid:	5.2 g/ℓ
pH:	3.80

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