

# J. Joostenberg

## ***Joostenberg Syrah 2012***

This Syrah, from our own estate vineyards, is made using “traditional” techniques (partial whole-bunch fermentation, open topped fermentation tanks and maturation in used barrels). The aim is to produce a wine which displays varietal typicity and is true to its origin. The style varies from vintage to vintage and the 2012 is more elegant than the previous release, which was 2010. There are distinguishing characteristics that flow through the various vintages e.g. 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 12 years. **This wine is certified as ‘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 (1%) 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 18 months.

### **Tasting Notes**

The nose is characterized by ripe berry and savoury aromas, and a slight smoky perfume. The wine is full-bodied and ripe with typical spice and peppery flavours. The finish is dominated by fine, yet firm tannins.

### **Wine Analyses**

Alcohol:	14.0%
Residual sugar:	1.8 g/ℓ
Total acid:	5.1 g/ℓ
pH:	3.67

### **Joostenberg Wines**

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