



## JOOSTENBERG CHENIN BLANC 2017

Joostenberg is a family owned and managed winery situated in Paarl, South Africa. Chenin Blanc is a focus variety at Joostenberg and this wine is one of several Chenin bottlings.

### VINEYARDS

Mainly dry-farmed, low yielding bush vine vineyards. 30 to 38 years old. The vineyards lie on the south western edge of the Paarl region. Climate: Mediterranean - i.e. cold, wet winters and dry summers. Soils: combination of decomposed granite and Malmesbury shale.

### VINIFICATION

100% hand-picked. Combination of de-stemming and whole-bunch pressing. Natural fermentation in stainless steel tanks at 16 to 20 degrees Celsius. Bottling took place after 3 months maturation on the lees.

### VARIETIES

**Chenin Blanc** 100%

### WINE ANALYSIS

<b>Alc:</b>	14.0%
<b>RS:</b>	1.7 g/l
<b>TA:</b>	5.3 g/l
<b>pH:</b>	3.6

### TASTING NOTES

Fruit forward and fresh. Typical Chenin Blanc aromas and flavours of baked apple and tropical fruits. There is a chalky character that seems to be typical from these vineyards in most vintages. A dry white wine for any occasion, with or without food.

