



JOOSTENBERG CHENIN BLANC 2018

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. To best express the site and varietal, vines are tended by hand and winemaking practices are simple and "minimalist".



VINEYARDS

Dry-farmed, low yielding vineyards.
Age of vines: 29 to 39 years old.
Area: Situated in the south western edge of the Paarl region. **Climate:** Mediterranean - i.e. cold, wet winters and dry summers. 2018 was an extremely dry year.
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 5 months maturation on the lees.



VARIETIES

Chenin Blanc 100%



WINE ANALYSIS

Alc:	13.0%
RS:	2.5 g/l
TA:	4.8 g/l
pH:	3.4



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.

