



## DIE AGTEROS CHENIN BLANC 2016

Joostenberg is a family owned and managed winery situated in Paarl, South Africa. They aim to make wines that are both delicious and true to their origin. Organic farming and traditional winemaking practices assist in this pursuit. This “estate wine” is grown, made and bottled on Joostenberg. Our oldest Chenin Blanc vineyard, planted in 1982, was used to make this wine. For the first 20 years its fruit was sent to the local co-op and used for rather modest dry white blends. To be honest it's an ugly, gnarly looking vineyard and year after year its removal was contemplated, but as soon as it was used to make wine under the Joostenberg label its quality was recognized. We now care for this vineyard lovingly every year. The name is derived from the Afrikaans saying “agteros kom ook in die kraal” (translated as “the hind ox also gets there eventually”).....the vineyard took a long time to prove itself and now it's our favourite vineyard.



### VINEYARDS

The vineyard is situated on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and warm, dry summers. Soils are a combination of decomposed granite and Malmesbury shale.

In order to optimize the influence of terroir the vineyard is managed according to organic principles and is dry-farmed. Vine age is 33 years.



### VINIFICATION

The grapes were all hand-picked and whole-bunch pressed. The resulting juice was fermented, using ambient yeast, in old oak barrels and then left on the lees to mature for 10 months. Full malolactic fermentation occurred. A small addition of Sulphur dioxide was made before bottling.

The wine was subjected to minimal stabilization and filtration, and therefore a slight, natural and harmless deposit might occur in the bottle over time.



### VARIETIES

Chenin Blanc

100%



### WINE ANALYSIS

Alc:	12.87%
RS:	3.9 g/l
TA:	4.5 g/l
pH:	3.55



### TASTING NOTES

A complex array of aromas and flavours. Hints of baked apple, honey and flint stone.

The palate is rich yet elegant and is marked but a subtle, creamy texture. It's a bit more concentrated than the 2014.