

# J. Joostenberg



## NOBLE LATE HARVEST CHENIN BLANC 2015

This wine has become one of our most popular and recognized wines and a huge amount of effort, both in the vineyard and the winery, is put into it every year. It is very dependent on weather conditions and this means that the volume produced and the characteristics of the wine vary greatly from year to year.



### VINEYARDS

Grapes were sourced from a 26 year old, organically farmed, unirrigated Chenin Blanc vineyard on Joostenberg.

2015 was a relatively dry year and the vineyards were exceptionally healthy. One of the results of the dry conditions was that there the "noble rot" infections were rare. It took 11 very careful pickings to capture the golden essence. Only bunches that were raisined or infected by noble rot were selected. The first picking was on the 24th of March and the last one on the 19th of May.



### VINIFICATION

The grapes were "whole-bunch" pressed and the resulting juice was fermented, using natural yeast.

Fermentation was allowed to carry on until it stopped on its own accord. Fermentation and maturation occurred in old, oak barrels. The wine spent 9 months in these barrels before being bottled.



### VARIETIES

Chenin Blanc

100%



### WINE ANALYSIS

Alc:	14.5%
RS:	124 g/l
TA:	6.6 g/l
pH:	3.61



### TASTING NOTES

The wine has a beautiful golden straw colour. The nose & palate are characterized by wax, apricot, pineapple, marmalade and honey comb flavours. There is plenty of sweetness and the finish is marked by lingering (not piercing) acidity.

