

J. Joostenberg

Joostenberg Bakermat 2012

Bakermat, meaning “birth-place” or “cradle”, pays homage to Joostenberg, home of the Myburgh family for 6 generations. Every effort has been taken to ensure that this wine is a genuine expression of the Joostenberg terroir.

The vineyards are organically certified and dry-farmed. Additives are kept to a minimum (the only addition being a small amount of Sulphur dioxide). Barrel-maturation is exclusively in old barrels in order not to impart the flavor of new, toasted barrels into the wine. This somewhat idealistic approach is simply the way most great wines were made a long, long time ago.

Vineyards

Only estate grown grapes were used for this wine. Soils are a combination of decomposed granite and shale. Most of the vineyards are planted in rocky, free-draining soils. In order to optimize the influence of terroir the vineyards were managed according to organic principles (certified organic according to EU and US definitions) and farmed without any irrigation. Yields are a low 4t/ha. Winters are mild and wet and the temperature rarely drops below 0 degrees Celsius. Summers are warm and dry with very little rain during the harvest period. Average rainfall is 700mm.

Vinification

The grapes were hand-picked, de-stemmed, lightly crushed and then fermented in open-topped tanks. The individual components were fermented separately. Blending took place 6 months after harvest and the wine was matured in used oak barrels for 18 months before being bottled.

Blend

Cabernet Sauvignon	59%
Syrah	30%
Merlot	11%

Tasting Notes

A complex, full-bodied wine with dark berry and savoury aroma's.
The palate is characterized by well-integrated tannins and a long finish.

Wine Analysis

Alcohol:	14.5%
Residual Sugar:	1.9 g/ℓ
Total Acidity:	5.6 g/ℓ
pH:	3.56

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