

J. Joostenberg

Joostenberg Family Blend “white” 2011

This is a fresh, un-oaked white wine made for family and friends. It's a wine for any occasion and drinks well with or without food. The wine is certified as “**organic in conversion.**”

Vineyards

Our vineyards lie on the western edge of the Paarl region. The climate is Mediterranean i.e. cold wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. In order to optimize the influence of terroir, all of the vineyards are managed according to organic principles and some are farmed without any irrigation.

Vinification

The grapes were all hand-picked, de-stemmed, lightly crushed and then fermented. The varieties were harvested separately, but the juice was co-fermented using naturally occurring yeast. A small amount of sugar remained un-fermented. Fermentation occurred in stainless-steel tanks. After 8-months maturation on the lees the resulting wine was bottled.

Chenin Blanc: 84%

Viognier: 12%

Roussanne: 4%

Tasting notes

A fresh, medium-bodied and aromatic white wine. Both the aromas and the flavors' are dominated by floral, apple and tropical fruits.

The wine finishes off with a slight touch of sweetness.

Wine analysis

Alcohol:	13.0 %
Residual Sugar:	4.5 g/L
Total Acid:	5.1 g/L
pH:	3.35

Joostenberg Wines

Tel: 27 (0)21 8844141

Fax: 27 (0)21 8844135

Email: winery@joostenberg.co.za

www.joostenberg.co.za

