

J. Joostenberg

Joostenberg Family Blend “white” 2012

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.**”

Vineyards

Our vineyards lie on the south 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. Age of the vineyards varies from 12 to 30 years old.

Vinification

The grapes were all hand-picked, some were de-stemmed, pressed and then fermented. The varieties were harvested separately, but the juice was co-fermented using naturally occurring yeast. Fermentation occurred in stainless-steel tanks. After 5 months maturation on the lees the resulting wine was bottled.

Chenin Blanc: 51%

Viognier: 39%

Roussanne: 10%

Tasting notes

A fresh, medium-bodied and aromatic white wine dominated by floral, apple and tropical fruit aromas.

Wine analysis

Alcohol:	13.4 %
Residual Sugar:	1.9 g/L
Total Acid:	5.4 g/L
pH:	3.36

Joostenberg Wines

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