

# J. Joostenberg

## *Joostenberg Family Blend “white” 2013*

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 13 to 31 years old.

### **Vinification**

The grapes were all hand-picked and then whole-bunch pressed. The varietals were harvested separately, but the juice was co-fermented using naturally occurring yeast. Fermentation took place in stainless-steel tanks. After 5 months maturation on the lees the resulting wine was bottled.

Chenin Blanc: 75%

Viognier: 25%

### **Tasting notes**

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

### **Wine analysis**

Alcohol:	13 %
Residual Sugar:	3.3 g/L
Total Acid:	5.0 g/L
pH:	3.56

### **Joostenberg Wines**

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