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Joostenberg

Joostenberg Small Batch Collection No.4 Kaalgat Steen 2014

The Small Batch Collection wines are made in miniscule quantities and allow us to explore various winemaking techniques, grape varieties and vineyards. Sometimes it's about pushing the winemaking boundaries a bit (the revolutionary process) and sometimes it's all about figuring out the best way to capture the pure essence of a specific vineyard.

The Kaalgat Steen (meaning naked Chenin Blanc in Afrikaans) is the most "natural" expression of a single vineyard that we could come up with. Grapes were fermented with the skins intact and no additions were made to the resulting wine.

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.

Grapes for this wine were sourced from a 32 year old, dry-farmed Bushvine vineyard.

Vinification

Grapes were hand-picked and fermented "whole-bunch" in an open-topped tank for 5 days. No additions of yeast, tartaric acid, Sulphur dioxide (or anything for that matter) were made to the must. Grapes were pressed after 5 days. Bottled after 11 months maturation in an old barrel.

Tasting notes

A light-bodied, dry white wine. Aromas of passion fruit and baked apples. The palate is fresh and light with a chalky finish.

Wine analysis

Alcohol:	10.26%
Residual Sugar:	2.0 g/ℓ
Total Acid:	4.7 g/ℓ
pH:	3.69

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