

J. Joostenberg

Joostenberg is a fifth-generation family farm situated 35km Northeast of Cape Town in the Paarl wine growing region of South Africa.

The historically significant farm with its manor house dating back 1756 has been owned and farmed by the Myburgh family for 5 generations.

The current owners are brothers Tyrrel and Phillip Myburgh.

Focussed on producing distinctive wines using sustainable and natural grape growing and wine-making practices, Joostenberg wines are made by winemaker Tyrrel Myburgh using tried-and-tested traditional winemaking techniques.

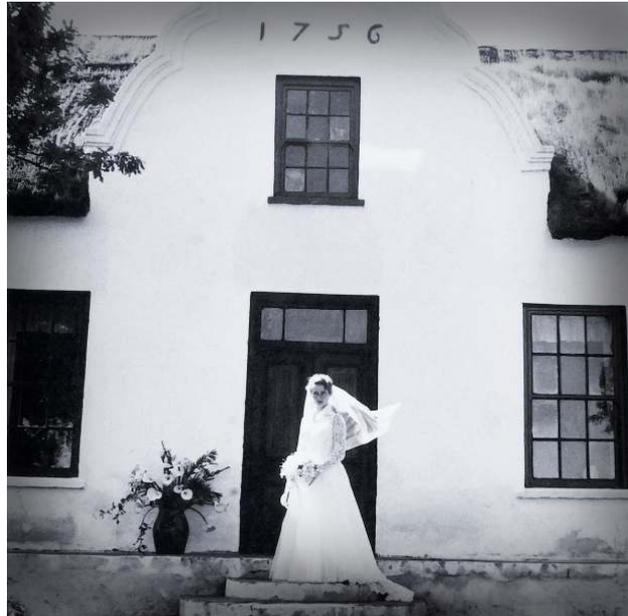


Photo: Myburgh family photo of the homestead with Tyrrel's aunt on her wedding day.

Winemaker and owner, Tyrrel Myburgh



Tyrrel first studied Philosophy at Stellenbosch University before he decided to pursue his passion for wine.

He received his formal winemaking qualification from Eisenburg College (part of Stellenbosch University). After graduating, he worked at various leading wineries in California, France and South Africa, before settling down at Joostenberg.

Joostenberg is very much a family business and Tyrrel and his wife Anette manage the winery together. They live on the farm with their two sons, Sebastian and Nicolaas.

Photo: Winemaker Tyrrel Myburgh

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Joostenberg Reserve Cabernet Sauvignon 2011 Wine of Origin Coastal Region

Varietal Blend:
100% Cabernet Sauvignon

Grape Source:
a blend of premium vineyards from Paarl and Stellenbosch

Vineyard info:
Soils are a mix of decomposed granite and Malmesbury Shale. Average yield 7.5 tons/ha

Analysis:
Alc 14.0% RS 3.0g/L TA 5.6 g/L pH: 3.5



Photo: early photograph of the Joostenberg home with 1950s truck.

Vinification details:

Grapes were given a one day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Just before the end of fermentation, the wine was pressed and put back into tank for malo-lactic fermentation. 100% of the wine was matured in 225L and 300L oak barrels (55% new) for 15 months. Stellenbosch grapes provide structure and the Paarl grapes give richness and ripe fruit flavours. Fined and filtered before bottling.

Vintage description:

Ideal ripening conditions started the 2011 season, with cool temperatures prevailing. Good winter rains in 2010 kept vineyards healthy throughout summer. Great vintage for red wines.

Wine description & food pairing:

Inviting nose of sweet coconut, tobacco and classic Cabernet cassis. These flavours follow through on the palate, backed by vanilla oak flavours from the barrel maturation. The juicy cassis and black berry flavours on the palate provide a lingering finish. A classic style of Cabernet that is ready to drink now or may age for a few years. Will pair well with most meat dishes, rich pastas and stews, *yakiniku*, barbeque, or lightly spiced, rich stews. Serve at a cool room temperature.

