

J. Joostenberg



JOOSTENBERG "BAKERMAT" 2014

Bakermat, meaning "birth-place" or "cradle" in Dutch, pays homage to Joostenberg, home of the Myburgh family for 6 generations. This is the premium red wine from the estate and every effort has been taken to ensure that it is a genuine expression of the Joostenberg terroir.



VINEYARDS

A selection of our best, estate grown, red grapes were used for this wine. Soils are a combination of decomposed granite and shale. Average annual rainfall is approximately 650mm. In order to optimize the influence of terroir the vineyards were managed according to organic principles (certified organic according to EU and US legislation) and farmed without any irrigation.



VINIFICATION

All the grapes were hand-picked. The Cabernet and Merlot were, de-stemmed and the Syrah and Touriga Nacional were partially de-stemmed. Fermentation occurred in open-topped tanks. Maturation occurred in French oak barrels for 18 months. The individual components were fermented separately and then blended after 6 months. Maturation took place in French oak barrels for 18 months.



VARIETIES

Cabernet Sauvignon	38%
Syrah	38%
Merlot	12%
Touriga Nacional	12%



WINE ANALYSIS

Alc:	14.0%
RS:	2.1 g/l
TA:	5.8 g/l
pH:	3.72



TASTING NOTES

A complex, medium-bodied wine with dark berry and savoury aroma's. The palate is characterized by well-integrated tannins and a long finish.