

J. Joostenberg



JOOSTENBERG "KLIPPE KOU" SYRAH 2014

This Syrah, from our own estate vineyards, is made using "traditional" techniques (partial whole-bunch fermentation, open topped fermentation tanks and maturation in used barrels). The aim is to produce a wine which displays varietal typicity and is true to its origin. Although the style varies from vintage to vintage there are distinguishing characteristics that flow through the various vintages e.g. typical Syrah fruit aromatics, a savoury black olive character, fine tannins and under-stated wood influences.



VINEYARDS

Only our own, organically grown, grapes were used for this wine. The soils are duplex (i.e. multi-layered), with rocky topsoil and clay sub-soil. The average age of the vineyards is 14 years. This wine is certified as 'organic' by Control Union.



WINE ANALYSIS

Alc:	13.5%
RS:	1.4 g/l
TA:	5.2 g/l
pH:	3.75



VINIFICATION

Grapes were hand-picked and most bunches were de-stemmed (about 30% of were fermented with their stems). Fermentation occurred in open fermenters and the wine then spent 18 months in a combination of 225L, 300L and 500L oak barrels.



TASTING NOTES

The nose is characterized by ripe berry and savoury aromas, and a slight smoky perfume. The wine is full-bodied and ripe with typical spice and peppery flavours. The finish is dominated by fine, yet firm tannins.



VARIETIES

Syrah/Shiraz 100%

