



JOOSTENBERG ESTATE "THE PIANO MAN" VIOGNIER 2015

Joostenberg is a family owned and managed winery situated in Paarl, South Africa. The aim is to make wines that are both delicious and true to their origin. Organic farming and traditional winemaking practices assist in this pursuit.

This "estate wine" is grown, made and bottled on Joostenberg. It is the first bottling of a varietal Viognier at Joostenberg. Only 2300 bottles were produced. It's named after the current winemaker at Joostenberg, Micu Narunsky, who fell in love with wine while working as a jazz pianist in Bordeaux. He decided to follow his dream and swopped the music profession in order to take up the craft of winemaking.



VINEYARDS

Grapes were sourced from 2 "estate grown" vineyards i.e. a 15 and a 16 year old vineyard. Vineyards were managed organically and the grapes were hand harvested. The climate is Mediterranean i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. 2015 was a particularly good vintage due to good winter rains and stress free conditions during the growing season. Wines from this vintage are characterized by intense flavours, ripe tannins and integrated acidity.



VINIFICATION

The grapes were all hand-picked and wholebunch pressed. Half of the juice was partially fermented in a stainless steel tank before fermentation was completed in old, oak barrels. The other half of the juice was completely fermented in old, oak barrels. No yeast inoculation occurred and the wine was left in barrel and on the lees for 10 months. All the barrels went through spontaneous malolactic fermentation.

A small addition of Sulphur dioxide was made before bottling. The wine was subjected to minimal stabilization and filtration, and therefore a slight, natural and harmless deposit might occur in the bottle over time.



VARIETIES

Viognier

100%





WINE ANALYSIS

Alc: 14.0% RS: 2.4 g/l TA: 4.3 g/l 3.69 pH:



TASTING NOTES

A rich, but dry white wine with typical apricot and blossom aromas.

The finish is slightly tannic (typical of Viognier) and this adds length to the wine.





