



Joostenberg Small Batch Collection No.14 Die Swart Prins Cinsault 2016

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 and sometimes it's all about figuring out the best way to capture the pure essence of a specific vineyard. The lessons we learn when making these wines are applied to our general vineyard and winery strategies.

Cinsault was once the dominant red grape on Joostenberg. It's a hardy, drought resistant variety and it did well before losing favour in the 80's. Not a single Cinsault vine remains on Joostenberg so we had to work with a neighbour to get our hands on these grapes.

Vineyards

Made from a single, dry-farmed, bush-vine vineyard planted in sandy, decomposed granite soils.

Vinification

Grapes were hand-picked and partially de-stemmed (66%) and fermented in an open-topped tank. Maturation occurred in a single, old barrel. The wine was bottled after 10 months.

Tasting notes

Wine analysis

Alcohol:	14.0%
Residual Sugar:	1.7 g/ℓ
Total Acid:	4.4 g/ℓ
pH:	3.8

Joostenberg Wines

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