

# J. Joostenberg

## ***Joostenberg Bakermat 2011***

Bakermat, meaning “birth-place” or “cradle”, is the premium red wine of the 2011 vintage at Joostenberg. By selecting our best performing un-irrigated (dry land) vineyards and by treating these vineyards with as much care and passion as possible we have created a wine that both reflects the vintage and rewards our efforts.

### **Vineyards**

All grapes were grown in our own vineyards. Soils are a combination of decomposed granite and shale. In order to optimize the influence of terroir the vineyards are managed according to organic principles and are farmed without any irrigation. **This wine is certified ‘in-conversion-to-organic’ by Control Union.**

### **Vinification**

The grapes were hand-picked, de-stemmed, lightly crushed and then fermented in open-topped tanks. The individual components were fermented separately and then matured in 500ℓ French oak barrels for 6 months before being blended and returned to barrel for a further 18 months.

### **Blend**

Cabernet Sauvignon	58%
Syrah	29%
Merlot	6.5%
Touriga Nacional	6.5%

### **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.

### **Wine Analysis**

Alcohol:	14.0%
Residual Sugar:	1.6 g/ℓ
Total Acidity:	5.8 g/ℓ
pH:	3.67

### **Joostenberg Wines**

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