



## JOOSTENBERG ESTATE, “BAKERMAT” 2017

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.

### VINEYARD

Joostenberg is situated in the south western part of the Paarl region. The climate is Mediterranean (cold, wet winters and dry summers) and the soils are a combination of decomposed granite and clay shale. Distance to the ocean is approximately 30km. The vines are farmed organically and every effort is made to follow practices that are respectful of the environment. The vineyards used for this wine were between 16 and 18 years old.

### VINIFICATION

All the grapes were hand-picked. Cabernet Sauvignon was de-stemmed while the Syrah and Mourvedre were partially de-stemmed. Fermentation took place in open-topped tanks. Maturation occurred in French oak barrels (13% new) for 20 months.

### VARIETIES

Cabernet Sauvignon 37%, Syrah 43%, Mourvèdre 20%

### TASTING NOTES

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

### ANALYSIS

Alc:	14.5 %
RS:	1.9 g/l
TA:	5.5 g/l
pH:	3.63

