

J. Joostenberg

Joostenberg Chenin Blanc 2015

Joostenberg is a family owned and managed winery situated in Paarl, South Africa. Organic farming and traditional winemaking methods are used in order to produce high quality, authentic wine.

Chenin Blanc is a focus variety at Joostenberg and this wine is one of several Chenin bottlings. It's mainly tank fermented and the emphasis is on fruit expression and freshness.

Vineyards

Fruit was sourced from two dry-farmed Chenin vineyards (33 years and 26 years old). Both vineyards are situated on the Joostenberg estate. The vineyards lie on the south western edge of the Paarl region.

The climate is Mediterranean - i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. In order to optimize the influence of terroir the vineyards are managed according to organic principles and they are dry-farmed.

Vinification

The grapes were all hand-picked, some were de-stemmed before being pressed and some were whole-bunch pressed. Natural fermentation occurred in stainless steel tanks at 16 to 20 degrees Celsius. Bottling took place after 4 months maturation on the lees.

Tasting notes

Fruit forward and fresh with typical Chenin Blanc aromas and flavours of baked apple and tropical fruits. There is a chalky character that seems to be typical from these vineyards in most vintages. A dry white wine for any occasion, with or without food.

Wine analysis

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| Alcohol: | 13.5% |
| Residual Sugar: | 1.4 g/ℓ |
| Total Acid: | 4.6 g/ℓ |
| pH: | 3.42 |

Joostenberg Wines

Tel: +27 21 200 9903

Email: winery@joostenberg.co.za

Website: www.joostenberg.co.za

