

J. Joostenberg



JOOSTENBERG ESTATE CHENIN BLANC 2020

Joostenberg is a family owned winery situated in Paarl, South Africa. Quality, deliciousness and individuality all feature as wine goals. Estate vineyards, organic farming practices and simple, "minimalist" winemaking practices are all tools used to achieve these goals.

Chenin Blanc is a focus variety at Joostenberg and this wine is one of several Chenin bottlings.

VINEYARDS

All vineyards are on Joostenberg Estate.

Farming: Organically farmed and certified. Mainly dry-farmed.

Age of vines: 4 to 38 years old.

Area: Situated in the south western part of the Paarl region.

Climate: Mediterranean - i.e. cold, wet winters and dry summers.

Soils: Combination of decomposed granite and Malmesbury shale.

VINIFICATION

100% hand-picked. Combination of de-stemming and whole-bunch pressing. Natural fermentation in stainless steel tanks at 16 to 18 degrees Celsius.

Bottling took place after 6 months maturation on the lees.



WINE ANALYSIS

Alc:	13.5 %
RS:	2.5 g/l
TA:	5.3 g/l
pH:	3.49

TASTING NOTES

Fruit forward and fresh. Typical Chenin Blanc aromas and flavours of baked apple and tropical fruits.