



JOOSTENBERG ESTATE, CHENIN BLANC 2021

Since the first planting in 1656 South Africans have embraced Chenin Blanc and it is the most widely planted variety. There is more Chenin Blanc in South Africa than in its original home, France, and many people are of the view that it makes South Africa's best white wines. Joostenberg also has a long history of growing Chenin Blanc and a big focus is put into it. This is one of two Chenin bottlings made on the estate.

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. Age of vines vary from 4 to 39 years.

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 7 months maturation on the lees.

TASTING NOTES

Fruit forward and fresh. Aromas and flavours of green apples and quince. Good concentration on the palate that will become more textural with time. Crisp acidity adds to the long finish.

ANALYSIS

Alc:	13.0 %
RS:	2.1 g/l
TA:	5.5 g/l
pH:	3.24

