



## JOOSTENBERG ESTATE, FAIRHEAD 2019

Blended, dry white wine that includes all the white varieties planted on Joostenberg Estate and represents a “snapshot” of the vintage and property.

Named after former Joostenberg matriarch and gardener extraordinaire, Gillian (née Fairhead) Myburgh. Her passion for gardening and devotion to all plants, indigenous and exotic, served as inspiration when making this wine.

### 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.

Vine age varies from 19 to 30 years.

### VARIETIES

Roussanne 70%, Chenin Blanc 20%, Viognier 10%.

### VINIFICATION

Hand-picked in the cool morning hours and mainly whole-bunch pressed. Spontaneous fermentation in old barrels (37%) and concrete “eggs” (63%). A small portion (9%) was fermented on the skins.

Maturation “sur lies” for 10 months.

The wine was subjected to minimal stabilization and filtration.

### TASTING NOTES

Medium-bodied, complex white wine. Aromas and flavours of honeysuckle, apple crumble, blossoms and honey. Some waxy notes and a long, pithy finish.

### ANALYSIS

Alc:	12.00 %
RS:	1.1 g/l
TA:	4.9 g/l
pH:	3.48

