



JOOSTENBERG ESTATE, FAIRHEAD 2022

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.

TASTING NOTES

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

VINEYARD

Joostenberg is situated in the south western part of the Paarl region. The climate is Mediterranean i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and clay shale. Distance to the ocean is approximately 30km resulting in regular and helpful cool breezes. The vines are farmed organically and every effort is made to follow practices that are respectful of the environment. Vine age varies from 4 to 39 years.

VARIETIES

Roussanne 50%, Chenin Blanc 36%, Viognier 7%, Alvarinho 7%

VINIFICATION

Hand-picked in the cool morning hours and whole-bunch pressed. Spontaneous fermentation in terracota amphora (79%) and seasoned oak barrels (21%). Maturation “sur lies” for 10 months. In order to maintain the flavour integrity of the wine no stabilization products were used and the wine was not filtered.

ANALYSIS

Alc 12 %, RS 2.2 g/l, TA 5.4 g/l, pH 3.41

