



JOOSTENBERG ESTATE, FAMILY BLEND 2019

Syrah is particularly well-suited to the farm and this is one of several bottlings in which it plays a significant role. Mourvèdre plays a very important supporting role in this vintage. This wine has become integral to family gatherings at Joostenberg over the years, hence the name Family Blend.

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 4 to 19 years.

VINIFICATION

The grapes were hand-picked, partially de-stemmed and then fermented in small open topped tanks. After 12 months maturation in a combination of seasoned oak barrels and stainless-steel tanks, the various batches were blended and the wine was aged for a further 4 months before being bottled.

VARIETIES

Syrah 67%, Mourvèdre 33%

TASTING NOTES

Medium-bodied with a good balance between freshness and richness. Distinctive plum, red berry and fennel aromas.

ANALYSIS

Alc:	12.50 %
RS:	1.3 g/l
TA:	5.2 g/l
pH:	3.62

