



JOOSTENBERG ESTATE, FAMILY BLEND 2022

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

TASTING NOTES

On the nose raspberries, blackberries, Marashino cherries and a hint of fennel. Medium bodied and elegant with a bit of grape derived tannin on the finish.

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 5 to 22 years.

VINIFICATION

The grapes were hand-picked, partially de-stemmed and then fermented in small open topped tanks. After 9 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 6 months before being bottled.

VARIETIES

Syrah 67%, Mourvèdre 19%, Grenache Noir 9%, Touriga Nacional 4%

ANALYSIS

Alc. 13.00 %, RS 1.0 g/l, TA 5.3 g/l, pH 3.76

