





# JOOSTENBERG ESTATE, KLIPPE KOU SYRAH 2018

The best Syrah vines on Joostenberg are planted in the rockiest soils hence the name "Klippe Kou", which translated from Afrikaans means "chewing rocks" (literally) or enduring hardship" (figuratively). Although the vines struggle in the first few years after planting, once the roots are well established these rocky soils produce intensely flavoured grapes and characterful 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. Age of the vines is 18 years.

### **VINIFICATION**

Grapes were hand-picked and partially de-stemmed (about 30% of were fermented with their stems). Fermentation occurred in open fermenters and the wine then spent 18 months in a combination of 225L, 300L and 500L oak barrels.

## **TASTING NOTES**

The nose is characterized by ripe berry and savoury aromas, followed by a slight smoky perfume. The wine is medium-bodied with typical spice and peppery flavours.

The finish is dominated by fine, yet firm tannins.

### **ANALYSIS**

Alc: 13.5 % RS: 1.7 g/l TA: 5.3 g/l

