



JOOSTENBERG ESTATE, "PHILIP ALBERT" CABERNET SAUVIGNON 2017

The first Myburgh to farm at Joostenberg was Philipus Albertus Myburgh and 5-generations later his offspring are still tilling the soil and acting as custodians of this little patch of earth. This is a classically styled Cabernet leaning towards the old world

VINEYARD

Our vineyards lie on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. In order to optimize the influence of terroir all the estate vineyards are managed according to organic principles. Vine age is 18 years..

VINIFICATION

Grapes were hand-picked and de-stemmed. Fermentation occurred in small open-topped tanks with regular punch-downs. Maturation occurred in small, French-oak "hogsheads" (300L barrels) for a period of 22 months (17% new).

VARIETIES

Cabernet Sauvignon 92%, Merlot 8%

TASTING NOTES

Cedar wood and blackberry aromas immediately identify this wine as a Cabernet Sauvignon. Medium to full bodied with a long finish, marked by elegant, dry tannins. The 2017 is a bit richer than the 2016.

ANALYSIS

Alc:	14.5 %
RS:	1.7 g/l
TA:	5.7 g/l
pH:	3.56

