

# J. Joostenberg



## CHENIN BLANC 2016

Joostenberg is a family owned and managed winery situated in Paarl, South Africa. Chenin Blanc is a focus variety at Joostenberg and this wine is one of several Chenin bottlings. This wine was made from a combination of estate vineyards and carefully selected, dry-farmed, old vineyards in the neighbourhood. It's mainly tank fermented and the emphasis is on fruit expression and freshness.



### VINEYARDS

The vineyards used for this wine are all dry-farmed and low yielding. The 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.

The 2016 vintage was particularly warm and dry and these vineyards yielded a small yield of ripe and flavorful grapes.



### VINIFICATION

The grapes were all hand-picked, some were de-stemmed before being pressed and some were whole-bunch pressed. Natural fermentation occurred in stainless steel tanks at 16 to 20 degrees Celsius. Bottling took place after 3 months maturation on the lees.



### VARIETIES

Chenin Blanc

100%



### WINE ANALYSIS

Alc:	13.5%
RS:	2.1 g/l
TA:	5.8 g/l
pH:	3.31



### TASTING NOTES

Fruit forward and fresh with typical Chenin Blanc aromas and flavours of baked apple and tropical fruits. There is a chalky character that seems to be typical from these vineyards in most vintages. A dry white wine for any occasion, with or without food.