

J. Joostenberg



JOOSTENBERG ESTATE "FAIRHEAD" 2016

A richly textured, somewhat exotic white wine. Includes all the white varieties planted on Joostenberg. Named after current matriarch at Joostenberg and gardener extraordinaire, Gillian (née Fairhead) Myburgh.



VINEYARDS

In order to optimize the influence of terroir the vineyards were managed according to organic principles and some were dry-farmed.

Only estate-grown vineyards were used.

- 16 year old Roussanne planted in clay rich soil.
- 27 year old, dry-farmed, Chenin Blanc planted in clay-rich soil.
- 16 year old Viognier vineyard, planted in rocky, granitic soil.



VINIFICATION

Hand-picked and whole-bunch pressed.

Spontaneous fermentation in old barrels (10%) and concrete "eggs" (90%).

Maturation for 10 months, on the lees, in the same containers.

Full malolactic fermentation occurred.

The wine was subjected to minimal stabilization and filtration.



VARIETIES

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|--------------|-----|
| Roussanne | 49% |
| Viognier | 38% |
| Chenin Blanc | 13% |



WINE ANALYSIS

| | |
|------|---------|
| Alc: | 12.5% |
| RS: | 1.2 g/l |
| TA: | 4.1 g/l |
| pH: | 3.61 |



TASTING NOTES

Medium-bodied, luscious white wine. Despite the inherent richness and aromatics, the wine is fresh and dry.

Will develop even more complexity over the next 2-5 years.