



JOOSTENBERG ESTATE "FAIRHEAD" 2017

A richly textured, somewhat exotic white wine. Includes all the white varieties planted on Joostenberg Estate and represents a "snapshot" of the vintage and property. Named after current matriarch at Joostenberg and gardener extraordinaire, Gillian (nèe Fairhead) Myburgh. Her passion for gardening and devotion to all plants, indigenous and exotic, served as an inspiration when making this wine.



Made from organically grown vineyards on Joostenberg Estate in the southwestern corner of the Paarl region, South Africa. Climate is Mediterranean and soils are a combination of decomposed granite and clay shales.

Only estate-grown vineyards were used. • 17 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.



Hand-picked and whole-bunch pressed. Spontaneous fermentation in old barrels (10%) and concrete "eggs" (90%). Maturation "sur lies" for 10 months. Full malolactic fermentation occurred. The wine was subjected to minimal stabilization and filtration.





Alc: 13.0% RS: 1.4 g/l TA: 4.7 g/l pH: 3.55



 Roussanne
 62%

 Viognier
 10%

 Chenin Blanc
 28%

TASTING NOTES

Medium-bodied, luscious white wine. Aromas and flavours of honeysuckle, apple crumble and honey. Will develop even more complexity over the next 2-5 years.





