



JOOSTENBERG ESTATE

"BAKERMAT" 2017

Bakermat, meaning "birth-place" or "cradle" in Dutch, pays homage to Joostenberg, home of the Myburgh family for 6 generations. This is the premium red wine from the estate and every effort has been taken to ensure that it is a genuine expression of the Joostenberg terroir.



VINEYARDS

Made from Joostenberg's best vineyards. Soils are a combination of decomposed granite and clay shale. Average annual rainfall is approximately 650mm. In order to optimize the influence of terroir the vineyards are managed according to organic principles.



VINIFICATION

All the grapes were hand-picked. Cabernet Sauvignon was de-stemmed, and the Syrah and Mourvedre were partially de-stemmed. Fermentation took place in open-topped tanks. Maturation occurred in French oak barrels (13% new) for 20 months.



WINE ANALYSIS

Alc:	14.5%
RS:	1.9 g/l
TA:	5.5 g/l
pH:	3.63



VARIETIES

Cabernet Sauvignon	37%
Syrah	43%
Mourvèdre	20%



TASTING NOTES

A complex, full-bodied wine with dark berry and savoury aroma's. The palate is characterized by well-integrated tannins and a long finish.