



JOOSTENBERG ESTATE, DIE AGTEROS CHENIN BLANC 2023

When oxen were used as draft animals the youngest, least experienced ox was positioned at the rear of the team. As he got stronger and more skilled he worked his way to the front, hence the Afrikaans saying "agteros kom ook in die kraal", meaning "the hind ox gets there eventually". These grapes come from the oldest vineyard on the farm, planted in 1982. This lovingly tended vineyard was under-valued for many years before its real potential was noticed.

TASTING NOTES

A delicate wine with a complex array of aromas and flavours such as baked apple, quince and sea shells. Hints of baked apple, honey and flint stone.

VINEYARD

Joostenberg is situated in the south western part of the Paarl region. The climate is Mediterranean (cold, wet winters and dry summers) and the soils are a combination of decomposed granite and clay shale. Distance to the ocean is approximately 30km. The vines are farmed organically and every effort is made to follow practices that are respectful of the environment.

From a single, dry-farmed vineyard planted in 1982. The soil is clay-rich and relatively shallow resulting in low vigour, small vines. In order to optimize the influence of terroir the vineyards are managed according to organic principles.

VINIFICATION

Hand-picked and whole-bunch pressed. Spontaneous fermentation and then maturation in seasoned barrels (62%) and concrete "eggs" (38%). 100% malolactic fermentation and 10 months maturation on the lees. The wine was subjected to minimal stabilization and filtration.

ANALYSIS

Alc: 13%, RS: 2.7 g/l, TA: 5.2 g/l, pH: 3.38

