



JOOSTENBERG ESTATE, BAKERMAT 2020

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.

TASTING NOTES

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

ANALYSIS

Alc 13.95 %, RS 1.5 g/l, TA 5.3 g/l, pH 3.65

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.

The vineyards used for this wine were between 18 and 20 years old.

VINIFICATION

All the grapes were hand-picked. Mourvedre was fermented as whole-bunches, the Syrah was partially de-stemmed (50%) and the other varieties were totally de-stemmed. Fermentation took place in open-topped tanks. Maturation occurred in 500L French oak barrels for the 1st 12 months and then in concrete (50%) and 500L barrels (50%) for a further 12 months.

VARIETIES

Syrah 47%, Cabernet Sauvignon 19%, Mourvèdre 24%, Touriga Nacional 9%, Merlot 1%

