



JOOSTENBERG ESTATE, DIE AGTEROS CHENIN BLANC 2024

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 1989. This lovingly tended vineyard was under-valued for many years before its real potential was noticed.

TASTING NOTES

Medium-bodied and dry. Apple pie, honey-comb and a touch of flint on the nose. Good balance between freshness and richness on the palate. Long finish.

VINEYARD

A new vineyard was used in 2024 as the vineyard used in previous vintages (2014-2023) was uprooted. Although a little concerned about the impact of the change, the quality of the grapes from this vineyard were exceptional and the resultant wine more than matches that made in previous vintages from the former vineyard.

In order to optimize the influence of terroir the vineyards are managed according to organic and regenerative principles.

- Dry-farmed vineyard planted in 1989.
- East facing at 180m altitude and 27km from the coast.
- Soil is a combination of granite and clay shale.

VINIFICATION

Hand-picked and whole-bunch pressed. Spontaneous fermentation and then maturation in seasoned barrels (24%), concrete "eggs" (40%) and clay amphorae (36%). 100% malolactic fermentation and 10 months maturation on the lees.

The wine was subjected to minimal stabilization and filtration.

ANALYSIS

Alc: 12.5%, RS: 1.9 g/l, TA: 5.5 g/l, pH: 3.32

