



## Joostenberg Estate, Philip Albert Cabernet Sauvignon 2020

The first Myburgh to farm at Joostenberg was Philipus Albertus Myburgh and 5-generations later his off-spring are still tilling the soil and acting as custodians of this little patch of earth. This is a classically styled Cabernet leaning towards the old world

### TASTING NOTES

Cedar wood, ripe berries and milk chocolate on the nose. Medium to full bodied, elegant with soft tannin structure.

### ANALYSIS

Alc 14 %, RS 1.5 g/l, TA 5.3 g/l, pH 3.66

### VINEYARD

Our vineyards lie on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. In order to optimize the influence of terroir all the estate vineyards are managed according to organic principles. Vine age is 19 years..

### VINIFICATION

Grapes were hand-picked and de-stemmed. Fermentation occurred in small open-topped tanks with regular punch-downs. Maturation occurred in small, French-oak "hogsheads" (300L barrels) for a period of 24 months (27% new).

