



## JOOSTENBERG ESTATE CHENIN BLANC "NOBLE LATE HARVEST" 2019

This wine has become one of our most popular and recognized wines and a huge amount of effort, both in the vineyard and the winery, is put into it every year. It is very dependent on weather conditions and this means the volume produced and the characteristics of the wine vary greatly from year to year.



### VINEYARDS

Grapes were sourced from a 30 year old, organically farmed, unirrigated Chenin Blanc vineyard on Joostenberg. 2019 was a dry year, the yield was small and the vineyards were exceptionally healthy. The "noble rot" infections were sporadic and it took 4 very careful pickings to capture the golden essence. Only bunches that were raisined or infected by noble rot were selected. The first picking was on the 17th of April and the last one on the 7th of May.



### VINIFICATION

The grapes were "whole-bunch" pressed and the resulting juice was fermented, using natural yeast. Fermentation was allowed to carry on until it stopped on its own accord. Fermentation and maturation occurred in oak barrels. The new barrel component was unusually high (33%). The wine spent 8 months in these barrels before being bottled.



### WINE ANALYSIS

Alc:	13.5%
RS:	126 g/l
TA:	8.1 g/l
pH:	3.8



### VARIETIES

Chenin Blanc	100%
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### TASTING NOTES

The wine has a beautiful golden straw colour. The nose & palate are characterized by honey comb and pine apple flavours. The sweetness, which is less than the previous vintage, is balanced by lingering acidity.