



JOOSTENBERG ESTATE, CHENIN BLANC NOBLE LATE HARVEST 2022

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. It's a sweet dessert wine named after the phenomenon of "noble rot" which results in increased sugar and flavour concentration of late harvested grapes. The Chenin Blanc grape variety is particularly well-suited to this.

TASTING NOTES

The wine has a beautiful, golden straw colour. The nose & palate are characterized by honey comb, preserved peach and caramelized pineapple flavours. The sweetness is balanced by lingering acidity.

ANALYSIS

Alc 13.5 %, RS 120 g/l, TA 6.6g/l, pH 3.76

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.

Grapes were sourced from a 33 year old, unirrigated vineyard. The "noble rot" infections were sporadic and it took 11 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 8th of April and the last one on the 12th 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 of which 6% were new. The wine spent 6 months in these barrels before being bottled.

