

J.

Joostenberg

Little J Red 2015

The Little J wines are specifically made to match the hearty, bistro-style food that we serve at the Joostenberg Bistro.

Vineyards

The Syrah, Cinsaut and Mourvèdre grapes come from un-irrigated vineyards grown on shale soils that give them distinctive flavour and texture. The vineyards are situated in the Agter-Paarl area and create a blend characteristic of the region. Grenache grows a distance away, on the border of the Agter-Paarl and Swartland regions, is irrigated and trellised.

•Varietals:

Syrah 69%

Grenache 13%

Cinsaut 11%

Mourvèdre 7%

Vinification

Grapes were hand harvested at between 24 and 25° balling and fermented over 7 days in stainless steel tanks. All components were lightly wooded in older casks for softer mouth-feel. The wine was made in a delicate, but fruit-forward style. The wine was fined and filtered before bottling.

Tasting notes

This deep garnet blend is a medium-bodied red wine with an expressive nose and a soft, lush mouth-feel. The Shiraz gives ripe plum fruit and dark fruit notes on the nose and palate. Grenache softens the palate, adds floral notes and combines with Shiraz to form the backbone of the blend. Mourvèdre adds complexity with savoury, leathery and spicy aromas. Cinsaut lends red fruits and a soft, lush mouthfeel to the final blend. The overall wine shows depth and finesse, but with a lighter body and gentle tannins. Excellent as a sipping red wine, it will also go well with Asian foods, modern fusion cuisine and Italian dishes.

Wine analysis

Alc: 14.0%

RS: 2.9 g/l

TA: 5.9 g/l

pH: 3.47

Total Extract: 30.8 g/l

