

# J.

## Joostenberg

### *Little J White 2014*

The Little J wines are specifically made to match the hearty, bistro-style food that we serve at the Joostenberg Bistro. This wine is fresh, fruity and unpretentious. The perfect wine for warm, summer days.

#### **Vineyards**

The grapes were sourced from the Agter-Paarl area (part of the Paarl appellation), which is well known for its old, un-irrigated, Chenin Blanc vineyards. A small portion (13% of the blend) of Viognier, from younger vines, added a touch of peachy and floral aromatics to the final blend.

#### **Vinification**

The grapes were all hand-picked, de-stemmed, lightly crushed and pressed before being fermented in stainless steel tanks. Only the “free run” juice was used and fermentation lasted for about 20 days. After 3 months of maturation on the lees the components were blended and the resulting wine was bottled.

#### **Tasting notes**

A medium-bodied, fresh and complex white wine. Bold guava and melon aromatics and some intriguing floral notes (from the touch of Viognier). The refreshing acidity is balanced by a small amount of residual sugar.

Perfect as an aperitif or with Asian curries, fish dishes and summer salads.

#### **Wine analysis**

Alcohol: 12.9 %  
Residual Sugar: 6.3g/L  
Total Acidity: 6.1g/L  
pH: 3.5

