

J.

Joostenberg

Little J White 2016

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 for our Little J white blend come from dry-land, bush-vine vineyards grown on shale soils that give them distinctive flavor, minerality and texture. The vineyards are situated in the Agter-Paarl area and create a blend characteristic of this region.

Vinification

Grapes were hand harvested at between 22 and 23° balling and cold-fermented over 20 days in stainless steel tanks. Only free-run Chenin Blanc used for this wine. 24% Viognier and 4% Roussanne was added for a touch of richness, violets and spice. Fined and filtered before bottling.

Tasting notes

This is a medium-bodied white blend made primarily from South Africa's classic white variety, Chenin Blanc. The Chenin Blanc gives the wine its fruit salad, guava and melon aromas and a refreshing mineral-acidity. Lees contact for a few months adds to the complexity and body. A touch of aromatic wooded-Viognier complements the fruit with floral hints and a typical waxy note. A small amount of rich French-oak wooded Roussanne complements the wine and adds length and body to the palate. This wine is perfect on its own, as an aperitif or will pair well with a wide range of foods, especially sushi, oysters, Asian curries, sweet-and-sour dishes, and summer salads.

Wine analysis

Alc:	12,7%
RS:	5.6 g/l
TA:	6 g/l
pH:	3.40
Total extract:	25.9g/l

