

Little J White 2017

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. The blend includes a small portion of Viognier (15% of the blend), from younger vines, which adds some body and peachy 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: 13.25 %
Residual Sugar: 6.2g/L
Total Acidity: 6.0g/L
pH: 3.37

