



MYBURGH BROS.
PAARL, SOUTH AFRICA

Myburgh Bros. Old Vine Chenin Blanc 2023

“Our great-grandfather and his brother combined their resources and talents in many farming endeavours, including pig farming and winemaking. Back then, in the early 1900’s, winemaking was very traditional and devoid of the additives and manipulations that are so prevalent these days. We have identified a few special vineyards on neighbouring properties and have decided to resurrect the Myburgh Bros. wine venture. We hope that each sip of our wine will add pleasure and joy to your lives.”

~Tyrrel & Philip Myburgh, Joostenberg Estate Wines

Tasting Notes

Ripe green and red apples with a hint of granadilla on the nose and the palate. The palate is juicy and will become richer in time. Typical Chenin acidity lingers on the finish.

Vineyard

Dry-farmed, bush vine vineyard on Hercules Pilaar farm, situated in the South-western part of the Paarl wine area. The vineyard was planted in 1984 (39 years old) and is a “[certified heritage vineyard](#).” Picking was done by hand and staggered in order to capture both natural acidity (early picking) and riper flavours (later picking).

Winemaking

The hand-harvested grapes were picked and pressed during the cool morning hours. After a short overnight settling, the juice was transferred to stainless steel tanks and spontaneous fermentation occurred. After fermentation, the wine was kept on the lees for a further 5 months.

Analysis

Alcohol: 12.5% • Residual Sugar: 4.5g/L • pH: 3.46 • Acid: 5.5g/L

