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## Joostenberg

### ***Joostenberg Small Batch Collection Touriga Nacional 2014***

The Small Batch Collection wines are made in miniscule quantities and allow the winemaking team to explore various winemaking techniques, grape varietals and vineyards. Sometimes we push the winemaking boundaries a bit (the revolutionary process) and sometimes it's all about figuring out the best way to capture the pure essence of a specific vineyard.

This is 2nd release of Touriga Nacional at Joostenberg. Only 606 bottles were made.

#### **Vineyards**

Our vineyards lie on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. In order to optimize the influence of terroir all of the vineyards are managed according to organic principles. These grapes were sourced from a very small (600 vines) 14 year old, dry-farmed vineyard.

#### **Vinification**

Grapes were hand-picked, de-stemmed and fermented in open-topped tanks for 5 days. Twice a day the grapes were gently "massaged" by foot. No additions of yeast, tartaric acid, Sulphur dioxide (or anything for that matter) were made to the must. Bottled after 18 months maturation in an old barrel. The only addition was a tiny amount of Sulphur-dioxide at bottling.

#### **Tasting notes**

Youthful and fruity, with mulberry, sultana and liquorice aromas, as well as a hint of orange blossom. The palate is surprisingly medium-bodied and fresh with gentle tannins on the finish.

#### **Wine analysis**

Alcohol:	12.5%
Residual Sugar:	1.6 g/ℓ
Total Acid:	5.1 g/ℓ
pH:	4.01

#### **Joostenberg Wines**

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