

JOOSTENBERG **"BAKERMAT"** 2015

Bakermat, meaning "birth-place" or "cradle" in Dutch, pays homage to Joostenberg, home of the Myburgh family for 6 generations. This is the premium red wine from the estate and every effort has been taken to ensure that it is a genuine expression of the Joostenberg terroir. Only 2384 Bottles produced.



A selection of our best, estate grown, red grapes were used for this wine. Soils are a combination of decomposed granite and shale. Average annual rainfall is approximately 650mm. In order to optimize the influence of terroir the vineyards were managed according to organic principles (certified organic according to EU and US legislation).



All the grapes were hand-picked. The Cabernet was, de-stemmed and the Syrah, Mourvedre and Touriga Nacional were partially de-stemmed. Fermentation took place in opentopped tanks. Maturation occurred in French oak barrels (30% new) for 18 months. The individual components were fermented separately and then blended after 6 months.



Cabernet Sauvignon	39%
Syrah	37%
Mourvèdre	12%
Touriga Nacional	12%



WINE ANALYSIS

Alc:	14.4%
RS:	2.4 g/l
TA:	5.4 g/l
pH:	3.7



A complex, full-bodied wine with dark berry and savoury aroma's. The palate is characterized by well-integrated tannins and a long finish.