



JOOSTENBERG ESTATE "BAKERMAT" 2016

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 1830 bottles produced.

VINEYARDS

Made from Joostenberg's best vineyards. Soils are a combination of decomposed granite and clay shale. Average annual rainfall is approximately 650mm. In order to optimize the influence of terroir the vineyards were managed according to organic principles.

VINIFICATION

All the grapes were hand-picked. Cabernet was de-stemmed and the Syrah, Mourvedre and Touriga Nacional were partially de-stemmed. Fermentation took place in open-topped tanks. Maturation occurred in French oak barrels (20% new) for 20 months.

VARIETIES

Cabernet Sauvignon	35%
Syrah	43%
Mourvèdre	16%
Touriga Nacional	6%

WINE ANALYSIS

Alc:	14.5%
RS:	1.8 g/l
TA:	6.1 g/l
pH:	3.53



TASTING NOTES

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