



JOOSTENBERG ESTATE "DIE AGTEROS" CHENIN BLANC 2018

Named after an old Afrikaans saying "agteros kom ook in die kraal" (translated as "the hind ox also gets there"), meaning "patience and persistence will be rewarded". In the old days, when teams of oxen were used to pull farm implements, the youngest and least experienced ox in the team was positioned at the back. Over the years as he got stronger and more skilled he worked his way to the front. The grapes used to make this wine came from the oldest vineyard on the farm. These lovingly tended vineyards, under-valued in their youth, bore fruit for many years before their real potential was realized.



VINEYARDS

In order to optimize the influence of terroir the vineyards were managed according to organic principles and were dry-farmed.

The vineyard was planted in 1982. Soils are a combination of decomposed granite and shale. They are poor and shallow and result in low vigour.



VINIFICATION

Hand-picked. 91% whole-bunch pressed and 11% fermented on the skins. Spontaneous fermentation and then maturation in seasoned barrels (46%), 2nd fill French oak barrels (20%) and concrete "eggs" (34%). 100% MLF and 10 months maturation "sur lies". The wine was subjected to minimal stabilization and filtration.



VARIETIES

Chenin Blanc 100%



WINE ANALYSIS

Alc:	12.38%
RS:	2.2 g/l
TA:	5.3 g/l
pH:	3.34



TASTING NOTES

A delicate wine with a complex array of aromas and flavours. Hints of baked apple, honey and flint stone. The palate is rich, yet elegant and is marked by a subtle, creamy texture.