



JOOSTENBERG ESTATE CHENIN BLANC "NOBLE LATE HARVEST" 2018

This wine has become one of our most popular and recognized wines and a huge amount of effort, both in the vineyard and the winery, is put into it every year. It is very dependent on weather conditions and this means that the volume produced and the characteristics of the wine vary greatly from year to year.



VINEYARDS

Grapes were sourced from a 29 year old, organically farmed, unirrigated Chenin Blanc vineyard on Joostenberg. 2018 was a dry year and the vineyards were exceptionally healthy. One of the results of the dry conditions was that the "noble rot" infections were rare. It took 9 very careful pickings to capture the golden essence. Only bunches that were raisoned or infected by noble rot were selected. The first picking was on the 10th of April and the last one on the 13th of May.



VINIFICATION

The grapes were "whole-bunch" pressed and the resulting juice was fermented, using natural yeast. Fermentation was allowed to carry on until it stopped on its own accord. Fermentation and maturation occurred mainly in old, oak barrels. The wine spent 8 months in these barrels before being bottled.



WINE ANALYSIS

Alc:	13.5%
RS:	140 g/l
TA:	6.3 g/l
pH:	3.57



VARIETIES

Chenin Blanc	100%
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TASTING NOTES

The wine has a beautiful golden straw colour. The nose & palate are characterized by wax, apricot, pineapple, marmalade and honey comb flavours. There is plenty of sweetness (more than most vintages) and the finish is marked by lingering acidity.