



JOOSTENBERG ESTATE, KLIPPE KOU SYRAH 2022

The best Syrah vines on Joostenberg are planted in the rockiest soils hence the name "Klippe Kou", which translated from Afrikaans means "chewing rocks" (literally) or "enduring hardship" (figuratively). Although the vines struggle in the first few years after planting, once the roots are well established these rocky soils produce intensely flavoured grapes and characterful wine.

TASTING NOTES

Plums, raspberries, a slight smoky perfume and a touch of earthiness.

Medium bodied and savoury with a slightly chalky finish.

ANALYSIS

Alc 13.3 %, RS 1.3 g/l, TA 5.2 g/l, pH 3.78

VINEYARD

Joostenberg is situated in the south western part of the Paarl region. The climate is Mediterranean (cold, wet winters and dry summers) and the soils are a combination of decomposed granite and clay shale. Distance to the ocean is approximately 30km. The vines are farmed organically and every effort is made to follow practices that are respectful of the environment. The main vineyard is dry-farmed and planted in rocky "graniet-skalie" soil.

Age of the vines is 6-22 years.

VINIFICATION

Grapes were hand-picked, 70% were de-stemmed and the remainder left as whole-clusters. Natural fermentation occurred in small, open-topped fermenters. Maturation took place in concrete egg (41%) and old oak barrels (59%) for 10 months before bottling.

