

J. Joostenberg



JOOSTENBERG ESTATE "KLIPPE KOU" SYRAH 2016

The best Syrah vines on Joostenberg are planted in the rockiest soils hence the name "Klippe Kou", which translated from Afrikaans means "chewing rocks". 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.



VINEYARDS

Only our own, organically grown, grapes were used for this wine. The best Syrah vineyards are planted in the rockiest sites.

The average age of the vineyards is 16 years. This wine is certified as 'organic' by Control Union.



VINIFICATION

Grapes were hand-picked and partially de-stemmed (about 30% of were fermented with their stems). Fermentation occurred in open fermenters and the wine then spent 18 months in a combination of 225L, 300L and 500L oak barrels.



VARIETIES

Syrah/Shiraz

100%



WINE ANALYSIS

Alc:	14.0 %
RS:	1.8 g/l
TA:	5.1 g/l
pH:	3.7



TASTING NOTES

The nose is characterized by ripe berry and savoury aromas, followed by a slight smoky perfume. The wine is full-bodied and ripe with typical spice and peppery flavours. The finish is dominated by fine, yet firm tannins.