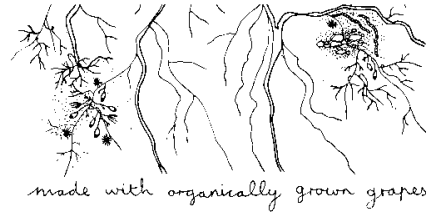


J.
Joostenberg
ESTATE



JOOSTENBERG ESTATE, "PHILIP ALBERT" CABERNET SAUVIGNON 2018

The first Myburgh to farm at Joostenberg was Philipus Albertus Myburgh and 5-generations later his off-spring are still tilling the soil and acting as custodians of this little patch of earth. This is a classically styled Cabernet leaning towards the old world

VINEYARD

Our vineyards lie on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. In order to optimize the influence of terroir all the estate vineyards are managed according to organic principles. The vine age is 18 years.

VINIFICATION

Grapes were hand-picked and de-stemmed. Fermentation occurred in small open-topped tanks with regular punch-downs. Maturation occurred in small, French-oak "hogsheads" (300L barrels) for a period of 22 months (22% new).

VARIETIES

Cabernet Sauvignon 92%, Merlot 8%

TASTING NOTES

Medium bodied with cedar wood and blackberry aromas. The finish is marked by dry, fine tannins.

More nuanced and elegant compared to the 2017 vintage, which was a more full-bodied/riper style.

ANALYSIS

Alc: 13.5 %
RS: 1.5 g/l
TA: 5.4 g/l
pH: 3.63

