



Joostenberg Estate, Philip Albert Cabernet Sauvignon 2022

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

TASTING NOTES

Cedar, black currant and a touch of tobacco on the nose. Medium bodied and elegant with fine powdery tannins on the finish.

ANALYSIS

Alc 13.3 %, RS 1.4 g/l, TA 5.4 g/l, pH 3.75

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. Vine age is 22 years.

VINIFICATION

Grapes were hand-picked and de-stemmed. Fermentation occurred in small open-topped tanks with gentle punch-downs. Maturation occurred in small, French-oak "hogsheads" (300L barrels) for a period of 10 months (15% new). A small portion of Merlot (8%) was included in the blend.

