



JOOSTENBERG ESTATE, PHILIP ALBERT Cabernet Sauvignon 2019

The first Myburgh to farm at Joostenberg was Philipus Albertus Myburgh and 5-generations later his offspring 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

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

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 vineyards used for this wine were between 19 and 20 years old.

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 (17% new).

VARIETIES

Cabernet Sauvignon 92%, Merlot 8%

ANALYSIS

Alc 13.23 %, RS 1.6 g/l, TA 5.5 g/l, pH 3.65

