

J. Joostenberg



JOOSTENBERG ESTATE "PHILIP ALBERT" CABERNET SAUVIGNON 2016

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. It's a classically styled Cabernet leaning towards the old world.



VINEYARDS

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.



VINIFICATION

Grapes were hand-picked and destemmed. Fermentation occurred in small open-topped tanks with regular punch-downs. Maturation occurred in small, French-oak barrels for a period of 18 months (30% new).



VARIETIES

Cabernet Sauvignon	86%
Merlot	14%



WINE ANALYSIS

Alc:	14.0%
RS:	1.8 g/l
TA:	6.4 g/l
pH:	3.48



TASTING NOTES

Cedar wood and blackberry aromas immediately identify this wine as a Cabernet Sauvignon. The palate is in the classic mode i.e. medium bodied with a long finish, marked by elegant, dry tannins.