

J.

Joostenberg

Joostenberg Small Batch Collection no. 15 ***Mourvédre 2016***

The Small Batch Collection wines are made in miniscule quantities and allow the winemaking team to explore various winemaking techniques, grape varietals and vineyards. Sometimes we push the winemaking boundaries a bit (the revolutionary process) and sometimes it's all about figuring out the best way to capture the pure essence of a specific vineyard. We have a small Mourvédre vineyard on Joostenberg and we believe that the variety does well in our conditions.

Vineyards

These grapes were sourced from a very small (2000 vines), 15 year old vineyard planted in clay-rich soil.

Vinification

Grapes were hand-picked, partially de-stemmed (2 thirds de-stemmed and 1 third left whole-bunch) and fermented in open-topped tanks for 5 days. Twice a day the grapes were gently "punched-down" (pigeage). No additions of yeast, tartaric acid, Sulphur dioxide (or anything for that matter) were made to the must. Bottled after 18 months maturation in an old barrel. The only addition was a tiny amount of Sulphur-dioxide at bottling.

Tasting notes

Quite rustic and a bit wild....in a positive sense. Blackberry, plum, roast meat and tar. The tannins are prominent but not green. One to keep!

Wine analysis

Alcohol:	13.5%
Residual Sugar:	2.1 g/ℓ
Total Acid:	5.8g/ℓ
pH:	3.55

Joostenberg Wines

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