



Myburgh Bros. Little j Red 2022

“Our great-grandfather and his brother combined their resources and talents in many farming endeavours, including pig farming and winemaking. Back then, in the early 1900’s, winemaking was very traditional and devoid of the additives and manipulations that are so prevalent these days. We have identified a few special vineyards on neighbouring properties and have decided to resurrect the Myburgh Bros. wine venture. We hope that each sip of our wine will add pleasure, and joy to your lives.”

~Tyrrel & Philip Myburgh, Joostenberg Estate Wines

Tasting Notes

Mouthwateringly vibrant red berries flood the nose and palate. Soft, luscious mouth-feel. Refreshing and medium-bodied.

Vineyards

The vineyards are situated on Hercules Pillar and Klipdam farms in the south-western part of the Paarl wine region. Locals call the area Muldersvlei. Soils are a combination of decomposed granite and clay shale. Winters are cold and wet, and the summer months are relatively dry and warm. Proximity to the ocean is about 30km and this has a positive, moderating effect on the temperatures in the months leading up to harvest. The vineyards are low yielding, dry-farmed and trained as bush vines.

Winemaking

Grapes were hand-picked and were partially (50%) de-stemmed. Fermentation took place in small, open-topped tanks and special care was put into limiting excessive extraction. The resulting wine was transferred to seasoned oak barrels (61%) and stainless steel tanks (39%). After 10 months of maturation, the various components were blended and bottled. The wine was subject to a minimal amount of filtration and stabilisation to maintain as much purity as possible. A small, natural and harmless deposit might form in the bottle over time.

Blend

Syrah 45%, Cinsault 55%

Analysis

Alcohol: 12.5% • Residual Sugar: 1.2g/L • pH: 3.44 • Total Acid: 5.3g/L

