



JOOSTENBERG ESTATE, CHENIN BLANC NOBLE LATE HARVEST 2025

This wine has become one of our most popular and recognized wines and a huge amount of effort, both in the vineyard and the winery, is put into it every year. It is very dependent on weather conditions and this means the volume produced and the characteristics of the wine vary greatly from year to year. It's a sweet dessert wine named after the phenomenon of "noble rot" which results in increased sugar and flavour concentration of late harvested grapes. The Chenin Blanc grape variety is particularly well-suited to this.

TASTING NOTES

Beautiful, golden straw colour. The nose & palate are characterized by ripe apple and tarte tatin flavours. The sweetness is balanced by lingering acidity.

ANALYSIS

Alc 12.2 %, RS 198 g/l, TA 7g/l, pH 3.68

VINEYARD

Joostenberg is situated in the south western part of the Paarl region. The climate is Mediterranean (cold, wet winters and dry summers).

In order to optimize the influence of terroir the vineyards are managed according to organic and regenerative principles.

- Vineyards planted in 1989 (36 years old) and 2016 (9 years old).
- South and south-west facing at 170-185m altitude and 27km from the coast.
- Soil is a combination of granite and clay shale.

The "noble rot" infections were sporadic and it took several pickings to capture the golden essence.

- 8 Pickings.
- The first picking was on the 4th of April and the last one on the 6th of May.

VINIFICATION

Grapes were "whole-bunch" pressed and the resulting juice was fermented in seasoned, oak barrels, using natural yeast. Fermentation was allowed to carry on until it stopped on its own accord. The wine spent 6 months in these barrels before being bottled.

