Joostenberg
ESTATE

made with organically grown grapes

JOOSTENBERG ESTATE, KLIPPE KOU SYRAH 2023

The best Syrah vines on Joostenberg are planted in the rockiest soils hence the name "Klippe Kou", which translated from Afrikaans means "chewing rocks" (literally) or “enduring hardship” (figuratively). Although the vines struggle in the first few years after planting, once the roots are well established these rocky soils produce intensely flavoured grapes and characterful wine.

TASTING NOTES



The nose shows ripe mulberries, fresh plums and olive tapenade, with subtle hints of bacon-kip smoke. The palate is juicy and vibrant, balancing generous dark fruit with a savoury edge. Fine, well-integrated tannins provide structure, leading to a long, dry finish with lingering savoury notes.

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 main vineyard is dry-farmed, 23 years old and planted in rocky “graniet-skalie” soil. A younger, 4 year old vineyard planted in clay-rich soil plays a supporting role.

VINIFICATION

Grapes were hand-picked, 70% were de-stemmed and the remainder left as whole-clusters. Natural fermentation occurred in small, open-topped fermenters. Maturation took place in Concrete Egg (44%) and old oak barrels (56%) for 22 months before bottling.

ANALYSIS

Alc 13.5 %, RS 1.2 g/l, TA 4.8 g/l, pH 3.68