

Joostenberg Bakermat 2009

A rich, full-bodied wine with dark berry and savoury aromas. The palate is characterized by well-integrated tannins and a plush, long finish.

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 33% Syrah, 9% Merlot, 5% Touriga nacional, 1% Viognier

winery : Joostenberg

winemaker : Tyrrel Myburgh

wine of origin : Paarl

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.65 ta : 5.6 g/l so2 : 64 mg/l

type : Red **body** : Full

pack : Bottle **closure** : Screwcap

in the vineyard : All grapes were grown in our own vineyards. Soils are a combination of decomposed granite and shale. In order to optimize the influence of terroir the vineyards are managed according to organic principles and are farmed without any irrigation.

about the harvest: The grapes were hand-picked.

in the cellar : Grapes were de-stemmed, lightly crushed and then fermented in open-topped tanks. The individual components were fermented separately (except for the Syrah & Viognier which were co-fermented) and then matured in 500L French oak barrels for 6 months before being blended and returned to barrel for a further 12 months.

