

## Joostenberg Syrah 2007

The nose is characterized by ripe berry aromas & a slight smoky perfume. The wine is full-bodied and ripe with typical spicy and peppery flavours backed by luscious tannins.

**variety :** Shiraz | 94% Shiraz; 6% Viognier

**winery :** Joostenberg

**winemaker :** Tyrrel Myburgh

**wine of origin :** Paarl

**analysis :** alc : 14.5 % vol    rs : 1.9 g/l    pH : 3.7    ta : 5.1 g/l    so2 : 100 mg/l

**type :** Red    **body :** Full    **wooded**

**pack :** Bottle    **closure :** Screwcap

**in the vineyard :** Only our own, organically grown, grapes were used for this wine. The soils are duplex (i.e. multi-layered), with rocky topsoil and clay sub-soil. The 2007 vintage was characterized by a slightly wetter than normal winter, which is very beneficial in our dry climate, followed by a dry summer and some welcome rainfall just before harvest. The grapes were healthy and the flavours quite intense.

**about the harvest:** Grapes were hand-picked.

**in the cellar :** Grapes were de-stemmed and the Syrah and Viogniers was co-fermented in open fermenters. Maturation occurred in large 500L oak barrels for a period of 10 months. The blend comprises 94% Shiraz & 6% Viognier.

