

Joostenberg Chenin Blanc/ Viognier 2010

A fresh, medium-bodied white wine. Both the aromas and the flavours are dominated by tropical fruits, fresh and baked apple, with just a hint of blossoms. With a bit of time in the bottle the mouth feel should become more rounded and more "mineral" flavours will come through.

variety : Chenin Blanc | 95% Chenin Blanc 5% Viognier

winery : Joostenberg

winemaker : Tyrrel Myburgh

wine of origin :

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.45 ta : 6.05 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : About 40% of the grapes were sourced from our own organically farmed vineyards and the balance was sourced from specially selected vineyards in the area. On average the vineyards are about 25 years old.

The 2010 vintage was a good one, especially for white grapes. Good winter rains resulted in optimal soil-moisture levels during the growing season. Relatively cool conditions during the ripening period led to good flavour development in the berries.

about the harvest: The grapes were all hand-picked and de-stemmed.

in the cellar : Grapes are lightly crushed and then fermented. The Chenin Blanc was fermented in stainless steel tanks at low temperatures, while the Viognier was fermented in barrels. As an experiment, 40% of the Chenin Blanc underwent "natural fermentation" in order to bring a bit more texture and minerality to the blend. After a four month maturation period on the lees, the components were blended and the resulting wine was bottled.

