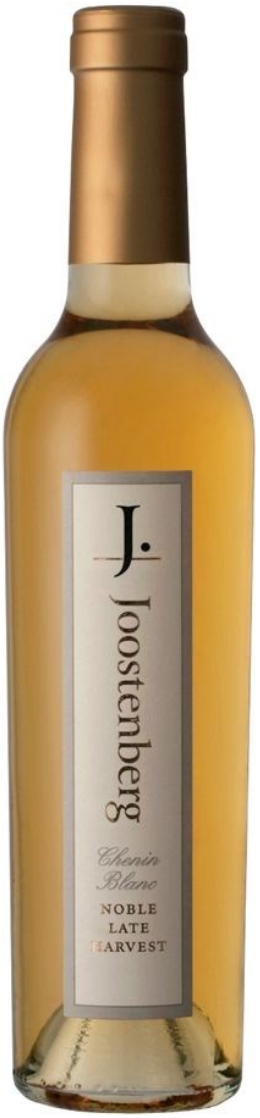
wine.co.za
easiest way to buy wine

Joostenberg Chenin Blanc Noble Late Harvest 2010

The wine has a beautiful pale straw colour. The nose and palate are characterised by lime, pineapple, marmalade and honey comb flavours. Although the sugar levels are very high, the acidity lingers on and allows for a superbly balanced finish.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Joostenberg
winemaker : Tyrrel Myburgh
wine of origin :
analysis : **alc :** 13.49 % vol **rs :** 128 g/l **pH :** 3.76 **ta :** 6.2 g/l
type : Dessert
pack : Bottle **closure :** Cork

in the vineyard : These grapes were sourced from a single, organically farmed, 21 year old Chenin Blanc vineyard. The heavy, clay soil and the South-facing aspect encouraged botrytis infections as the season changed from summer to autumn and the vineyard was regularly exposed to morning mist and afternoon sunshine. This combination of moisture and warmth encouraged the growth of “noble rot”, which is the defining characteristic of this wine.

about the harvest: Picking was done in 6 stages starting on 25 March and ending on 25 May.

in the cellar : The grapes were “whole-bunch” pressed and the resulting juice was fermented, using natural yeast, in small, oak barrels. The wine spent a total of 9 months in barrel.