

Hintlesham Hall

ESTD.

SUFFOLK

1440

Join us for an evening of fabulous food and wine with a
special talk from Tyrell Myburgh
(General Manager and Head Winemaker of the Joostenberg Estate, RSA)

Wednesday 24th September 2025
£95.00pp

Five courses paired with five specially selected Joostenberg Estate wines
[served as 125ml glasses]

Canape – Devilled Crab tart

Old Vine Chenin Blanc Myburgh Bros 2024
[ripe apples, hints of peach, honey, tropical fruits, minerality]

Pressed duck terrine, prunes, Armagnac, brioche

Philip Albert Cabernet Sauvignon Joostenberg Estate 2020
[Rich ripe black fruit, barrel spices and cedar notes]

Linguine, Amalfi lemon cream, trout roe

Fairhead Joostenberg Estate 2023
[Honeysuckle, pineapple nose, white nectarine, apple citrus frame]

**Venison loin [80g], braised haunch, watercress puree, fermented
blackberries, wine jus**

Bakermat Joostenberg Estate 2019
[dark berry, savoury aromas, blackberry, plumb, sweet spice]

**Orange blossom panna cotta, peach jelly, almond sponge, lemon
curd, meringues and marzipan ice cream**

Chenin Blanc Noble Late Harvest Joostenberg Estate 2023
[caramelised apple pineapple, honeycomb. Fresh acidity]



Tea/Coffee petite fours


Joostenberg

More about the Joostenberg Estate

Joostenberg has been family owned for five generations. Wine was made on the estate before current winemaker Tyrrel Myburgh's great-great-grandfather bought the farm, and there are records of Pontac (a black variety) and Muscat being sold as far back as the late 1700s. In 1947, winemaking here ceased, and from 1948-1998, the grapes were sold to other wineries instead.

Tyrrel started farming at Joostenberg in 1999 and subsequently resumed the winemaking tradition... a 50-year hiatus!

During his childhood, farming activities were quite diverse, including vineyards, cereals, dairy farming, pig farming and even tobacco. He recounts how every day on the farm was different, making it an amazing place to grow up; Tyrrel later started studying law at university but realised very quickly that it wasn't for him, ending up with a degree in philosophy and an appreciation for wine instead!

After further studies in viticulture & oenology and a few vintages in various wineries, he returned to the family farm as the GM and head winemaker. His wife, Anette, and brother, Philip, are also involved, but their main focus is on other aspects of the business.

Today, the family have 28ha of organically certified vineyards, which are used to make Joostenberg Estate wines. They also work with vineyards on two neighbouring farms and use these grapes to make wine under the Myburgh Bros. label.



J.
Joostenberg