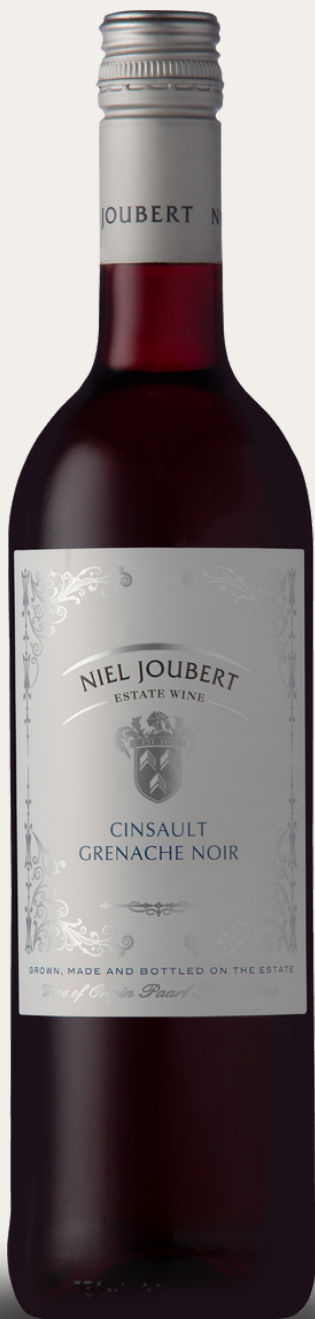


# NIEL JOUBERT

ESTATE WINES



Cinsault / Grenache 2020



### **Grape Variety**

51% Cinsault / 49% Grenache

### **Wine of Origin**

Paarl

### **Winemaking**

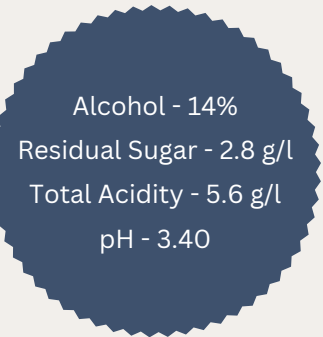
After de-stalking and crushing, the juice was fermented in stainless steel tanks, with regular punch downs of the skins. Only 20% of the final blend was matured in older 400L French oak barrels to minimise the influence of oak and to retain the wine's fresh red berry flavour spectrum.

### **Tasting Notes**

Aromatic scents of raspberry, red cherry, red plums and boiled sweets dominate the nose, while an underlying tone of mixed herbs and white pepper add further interest. The palate is light and fresh, with silky tannins and a vibrant acidity. Plush flavours of crunchy red currants are underpinned by a lovely savoury edge. A dry, elegant wine with lingering notes of ripe cherries on the finish. Serve slightly chilled to enhance the red berry fruit spectrum.

### **Food Pairings**

Braised and roasted meat dishes, Moroccan lamb, grilled vegetables, pizza, Thai curry, roast chicken and smoked salmon.



Alcohol - 14%

Residual Sugar - 2.8 g/l

Total Acidity - 5.6 g/l

pH - 3.40



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