

NIEL JOUBERT

ESTATE WINES



Chardonnay 2022



Grape Variety

100% Chardonnay

Wine of Origin

Paarl

Winemaking

After de-stalking and crushing, the juice was inoculated with a selected yeast strain and cold-fermented in stainless steel tanks until dry. 15% of the wine was matured in new French oak barrels for 6 months to add richness and complexity.

Tasting Notes

Expressive aromas of orange zest, ripe mandarin, almonds and a subtle interplay of vanilla and oak spice. The palate offers a soft, creamy entry, beautifully balanced with oak nuances and a lively citrus-like acidity. This elegant, lightly oaked Chardonnay showcases lingering flavors of ripe citrus fruit and luscious lemon curd, culminating in a harmonious and refreshing finish.

Food Pairings

Buttery seafood such as lobster tail or creamy shrimp pasta, roasted chicken with lemon and herbs, citrus-based salads, mushroom risotto, soft cheeses like Brie or Camembert.

Alcohol - 13.0%
Residual Sugar - 2.9 g/l
Total Acidity - 5.1 g/l
pH - 3.53



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