

NIEL JOUBERT

ESTATE WINES



Chenin Blanc 2023



Grape Variety

100% Chenin Blanc

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. The wine was left on the fine lees for a short period to enhance the textural mouthfeel, prior to cold-stabilization, fining and filtering before being bottled.

Tasting Notes

Enticing bouquet of ripe tropical fruits, including pineapple, guava, and passion fruit. The wine's soft acidity and unoaked character create a creamy mouthfeel, highlighting a layered citrus fruit profile. The wine is deliciously juicy, with vibrant notes of zesty lemon peel and crisp green apple on the finish. A refreshing and well-balanced expression of Chenin Blanc, perfect for those seeking a lively and fruity experience.

Food Pairings

Grilled prawns, lemon herb chicken, fresh summer salad with goat cheese and vinaigrette, spicy Asian cuisine like Thai green curry, creamy pasta dishes.

Alcohol - 12.5%
Residual Sugar - 1.7 g/l
Total Acidity - 4.8 g/l
pH - 3.47



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