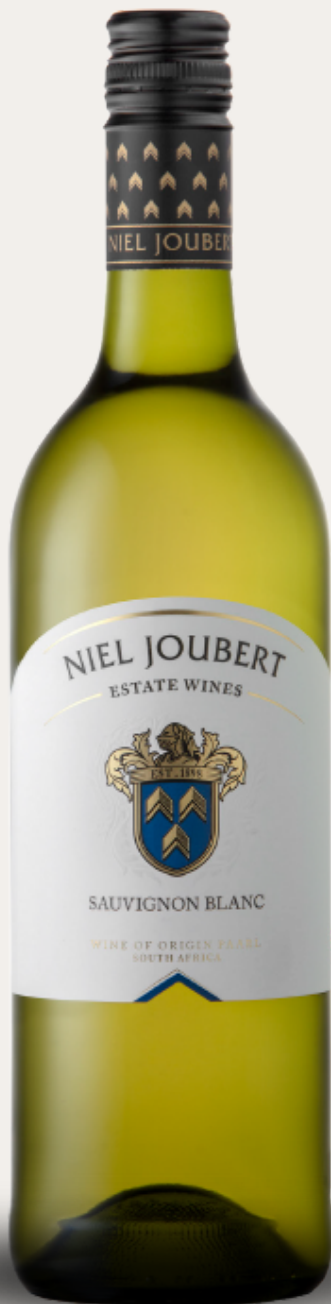


NIEL JOUBERT

ESTATE WINES



Sauvignon Blanc 2023



Grape Variety

100% Sauvignon Blanc

Wine of Origin

Paarl

Winemaking

The grapes were harvested in three tiers, each at different sugar levels to add complexity to the final blend. The juice was cold fermented in stainless steel tanks, with no oak contact. Cold-stabilized, fined and filtered prior to bottling.

Tasting Notes

Brimming with alluring notes of tropical passion fruit, green pepper and zesty yellow citrus, mingling with fragrant white florals and a touch of lemongrass. The palate is graced with a delightful fruit intensity and an invigorating acidity. The finish is laced with nuances of guava and citrus, leaving a lasting impression of freshness.

Food Pairings

Fresh oysters, leafy salads, smoked salmon, spicy calamari salad with chorizo and chili dressing, green vegetables, sushi and grilled fish.

Alcohol - 13.0%
Residual Sugar - 1.6 g/l
Total Acidity - 5.5 g/l
pH - 3.44



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