

# NIEL JOUBERT

ESTATE WINES



Shiraz 2021



### **Grape Variety**

100% Shiraz

### **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 to ensure optimal colour extraction. 17% of the final blend was matured in a combination of older French and Hungarian oak barrels.

### **Tasting Notes**

Classic aromas of leather, tobacco roll, dried plums, cloves, black pepper, and game meat are complemented by a trace of dark chocolate. The mouthfeel is medium-bodied, with well-integrated tannins and complementary oak nuances. The flavours are a pleasant continuation of the aroma, with elements of spice, purple fruits, and raspberries. The wine has a delicious fruity core with lingering notes of wild forest berries and cured meat on the dry, gratifying finish.

### **Food Pairings**

Braised and roasted meat dishes, tomato-based curries, grilled vegetables, beef burgers, spareribs, beef stews, and game meats like Springbok, Kudu and Ostrich.

Alcohol - 13.50%  
Residual Sugar - 1.8 g/l  
Total Acidity - 5.1 g/l  
pH - 3.48



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