

NIEL JOUBERT

ESTATE WINES



Blanc de Noir 2023



Grape Varieties

85% Pinotage / 10% Shiraz / 5% Cinsault

Wine of Origin

Paarl

Winemaking

After de-stalking and a light crushing, the juice and skins were left together in the pneumatic press for a short period to avoid over-extraction of colour. Only the free-run juice from the press was inoculated with a selected yeast strain and cold-fermented in stainless steel tanks until dry. The wine was then cold-stabilized, fined and filtered prior to bottling.

Tasting Notes

Charming coral-pink hue, with an intense nose of summer berries, rose water, pomegranate, candy floss, and a hint of cinnamon spice. The palate is fresh and lively, seamlessly mirroring the aromatic complexity. Juicy red apple, raspberry, and cranberry notes interplay, creating a delightful, crunchy texture. The finish is vibrant and enduring, offering a satisfying conclusion to this elegant wine.

Food Pairings

Grilled seafood, light salads, sushi, berry fruit salad, barbequed chicken, salmon quiche, glazed gammon.

Alcohol - 12.0%
Residual Sugar - 0.9 g/l
Total Acidity - 6.2 g/l
pH - 3.62



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