

NIEL JOUBERT

ESTATE WINES



Reserve Chenin Blanc 2019



Grape Variety

100% Chenin Blanc

Wine of Origin

Paarl

Winemaking

After de-stalking and crushing, the juice was allowed to settle and then transferred to new 400L French oak barrels for primary- and malolactic fermentation. The wine was left in barrel on the fine lees for 16 months (with regular batonage to enhance the mouthfeel) after which it was racked and returned to barrel for a further 12 months barrel ageing.

Tasting Notes

Expressive aromas of yellow apple, quince, kumquat, dried pineapple, and a touch of oak spice. The palate has an excellent balance of fruit and oak, with bright acidity adding freshness and backbone. The wine has a creamy, rounded mouthfeel and a satisfying finish with yellow citrus and stone fruit flavours. A complex, food-friendly wine that will facilitate further bottle ageing for 5-6 years from vintage.

Food Pairings

Rich & creamy poultry and fish dishes, cream-based pastas, spicy Asian cuisine, prawns, veal and crispy pork belly.

Alcohol - 12.5%
Residual Sugar - 3.0 g/l
Total Acidity - 6.2 g/l
pH - 3.39



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