

NIEL JOUBERT

ESTATE WINES



Reserve Shiraz 2017



Grape Variety

100% Shiraz

Wine of Origin

Simonsberg-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. Matured for 60 months in a French and Hungarian oak, in a combination of 75% new and 25% used barrels.

Tasting Notes

Captivating aromas of blackberries, ripe plums, and black cherries, intertwined with sweet oak spice. Full-bodied with velvety tannins, it boasts a seamless balance between oak complexity and vibrant red and black fruits. The finish is rich and enduring, echoing Christmas cake spices and savoury cured meats. A true masterpiece, inviting indulgence with every sip.

Food Pairings

Grilled steak and lamb chops, venison, braised short ribs, mushroom dishes, aged Gouda or cheddar cheese, dark chocolate.

Alcohol - 14.5%
Residual Sugar - 2.9 g/l
Total Acidity - 5.7 g/l
pH - 3.57



www.nieljoubert.co.za



wine@nieljoubert.co.za



+27 (0)21 875 5419