

NIEL JOUBERT

ESTATE WINES



Grüner Veltliner 2023



Grape Variety

100% Grüner Veltliner

Wine of Origin

Paarl

Winemaking

After de-stalking and crushing, the juice was inoculated with a selected yeast strain and cold-fermented in stainless steel tanks until dry. The wine was left on the fine lees for a short period to enhance the textural mouthfeel, prior to cold-stabilization, fining and filtering before being bottled.

Tasting Notes

The wine displays a pale straw colour with a slight green tinge. Inviting aromas of green apples, kiwi fruit and white peaches dominate the nose, rounded off by a subtle whiff of white pepper. On the palate, the wine's crisp acidity harmoniously intertwines with ripe melon, pear, and apricot flavours. A luscious creaminess unfolds, leading to a lingering finish marked by subtle spiciness and ripe tropical fruits.

Food Pairings

Seafood, light poultry dishes, Indian curry, spicy Asian dishes, grilled schnitzel, pork, haddock, trout, creamy cheeses.

Alcohol - 13.5%
Residual Sugar - 3.8 g/l
Total Acidity - 6.4 g/l
pH - 3.29



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