

NIEL JOUBERT

ESTATE WINES



Reserve Cabernet Sauvignon 2017



Grape Variety

100% Cabernet Sauvignon

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. Matured in 100% new 225L French oak barrels for a period of 72 months.

Tasting Notes

Classic aromas of cassis, fresh herbs, graphite, and nuances of mint chocolate. The well-structured tannins create a sturdy framework for the plush fruit spectrum. The wine embodies elegance and balance, revealing a lifting acidity that brightens the palate. As the journey unfolds, a pleasing dry finish lingers, adorned with delicate hints of tobacco and blackberries, leaving a sophisticated and memorable impression.

Food Pairings

Grilled red meats like sirloin or ribeye steak, barbequed ribs, slow-braised beef dishes, roasted leg of lamb with rosemary, Portobello mushrooms, aged cheddar and Gouda, dark chocolate with a high cocoa content.

Alcohol - 15.0%
Residual Sugar - 1.9 g/l
Total Acidity - 5.9 g/l
pH - 3.61

