

# NIEL JOUBERT

ESTATE WINES



## Chardonnay Brut Cap Classique NV



### **Grape Variety**

100% Chardonnay

### **Wine of Origin**

Paarl

### **Winemaking**

The grapes were harvested early at 19.5 Balling, and were gently pressed to extract the juice, which undergoes primary fermentation. The base wine was carefully blended, the “liqueur de tirage” was added and transferred to the bottle for the secondary fermentation. The wine spent 43 months on the lees prior to riddling and degorgement.

### **Tasting Notes**

This festive wine, with its appealing pale-gold colour and countless beads of fine bubbles, displays inviting aromas of bruised yellow apples, almonds, citrus peel, custard and ripe stone fruits. The palate is refreshing and invigorating, with a delicate mousse and an integrated acidity. The fruit spectrum is beautifully balanced against the backdrop of yeasty notes, with long-lasting flavours of lemon peel and baked apple pie on the finish.

### **Food Pairings**

Fresh oysters, sushi, poached salmon, seafood in a light cream sauce, asparagus, artichokes, cheese soufflé, grilled lobster, baked apple pie.

Alcohol - 11.5%  
Residual Sugar - 3.1 g/l  
Total Acidity - 6.8 g/l  
pH - 3.31



[www.nieljoubert.co.za](http://www.nieljoubert.co.za)



[wine@nieljoubert.co.za](mailto:wine@nieljoubert.co.za)



+27 (0)21 875 5419