

NIEL JOUBERT

ESTATE WINES



First Kiss Fortified Chenin Blanc 2012



Grape Variety

100% Chenin Blanc

Wine of Origin

Paarl

Winemaking

The grapes were de-stalked, lightly crushed, and then pressed to extract the juice, which was inoculated with a selected yeast strain and cold-fermented in stainless steel tanks. Fermentation was halted by fortification with a neutral wine spirits. Matured in older French oak barrels for 24 months.

Tasting Notes

Deep golden hue, with perfumed aromas of oak spice, orange peel, melon, vanilla pod, almonds, toffee, dried pear and raisins. The palate is medium sweet and not cloying, with good acidity to balance the sweetness. Deliciously rich and rounded, with flavours of orange citrus, honeycomb, sultanas, nuts and ginger spice on the lengthy finish.

Food Pairings

This sweet wine can cut through the richness of pâté or foie gras. Perfect with apple or pear tart, lemon pie, blue cheese or Roquefort, nuts and butternut soup.

Alcohol - 17.5%
Residual Sugar - 205.7 g/l
Total Acidity - 3.6 g/l
pH - 3.72



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