

NIEL JOUBERT

ESTATE WINES



Pinotage 2019



Grape Variety
100% Pinotage

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. A portion of the final blend was matured in a combination of older French and Hungarian oak barrels for a very short period, adding only a touch of oak nuances to the wine.

Tasting Notes

Bright ruby-red hues, with inviting aromas of red currants, cherries, plums, tea leaf, spice and a hint of fresh herbs. The palate is medium-bodied, with a refreshing acidity and a delicate kiss of oak spice. The soft, gentle tannins add sufficient support for the plush fruit spectrum, which is filled with flavours of summer berries. A lighter style of Pinotage that is fresh and bright, with a good length of flavours on the finish.

Food Pairings

Barbequed meat, game meats like Springbok, Kudu and Ostrich, spicy Asian cuisine, seared tuna, duck with a sweet plum sauce.

Alcohol - 13.50%
Residual Sugar - 0.1 g/l
Total Acidity - 4.8 g/l
pH - 3.71



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