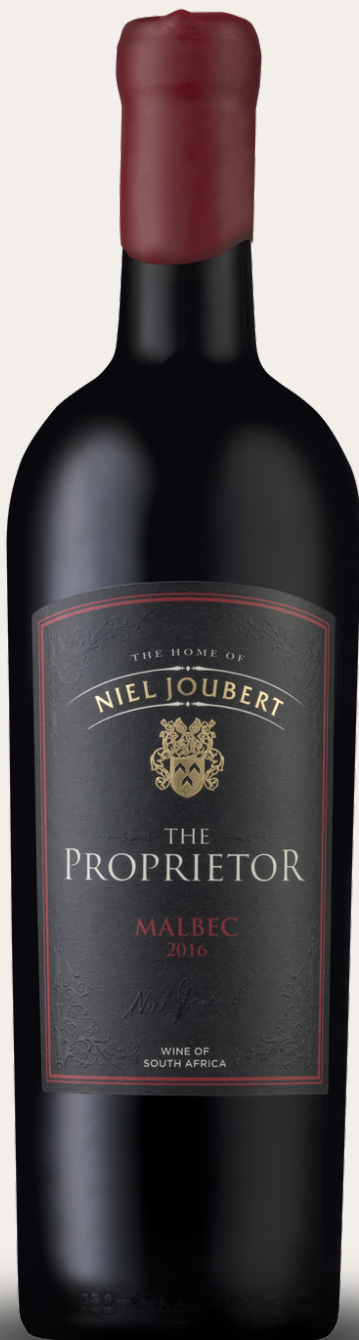


NIEL JOUBERT

ESTATE WINES



The Proprietor Malbec 2016



Grape Variety

100% Malbec

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 a combination of older 225L French and Hungarian oak barrels for a period of 36 months. Only 350 x 6 cases produced.

Tasting Notes

Opaque crimson hue, with complex aromas of cloves, black & white pepper, vanilla, cinnamon, dried pear, dates, red plums and mulberries. Many of these aromas follow through on the palate, where you are greeted with layered flavours of cloves, cinnamon, wild red berries and a distinctive earthy character. The medium acidity and fine, gentle tannins are perfectly balanced against the wine's complex fruit spectrum. While the finish is distinctly dry, there are notes of sweet tobacco, English toffee, and dark caramel sauce to coat those delicious layers of red fruits.

Food Pairings

Leaner cuts of red meat, turkey or roasted pork, pepper, sage, creamy mushroom sauces, roasted vegetables, melted cheese and North African cuisine.

Alcohol - 14.5%
Residual Sugar - 2.6 g/l
Total Acidity - 5.6 g/l
pH - 3.60



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