

# NIEL JOUBERT

ESTATE WINES



## Reserve Tempranillo 2020



### **Grape Variety**

100% Tempranillo

### **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. 60% of the wine was matured in new 225L French oak barrels for a period of 16 months.

### **Tasting Notes**

Medium garnet colour, with layered aromas of blackcurrants, hedgerow fruit, liquorice, oak spice, roasted coffee bean and black plums. The mouth-coating tannins are delicately weaved behind the sultry fruit core, which is dense and rich. The wine has exquisite balance and poise, with an elegant seam of acidity. Notes of green peppercorn, charcuterie, chocolate truffles and fresh herbs linger on the finish.

### **Food Pairings**

Lasagna, pizza and dishes with tomato-based sauces; Mexican food such as tacos, nachos and burritos; barbecue grilled-meats, smoky dishes and steak, Prosciutto.

Alcohol - 14.5%  
Residual Sugar - 2.6 g/l  
Total Acidity - 5.4 g/l  
pH - 3.53



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



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



+27 (0)21 875 5419