

# NIEL JOUBERT

ESTATE WINES



Chenin Blanc 2024



### **Grape Variety**

100% Chenin Blanc

### **Wine of Origin**

Paarl

### **Winemaking**

After de-stalking and crushing, the juice was inoculated with a selected yeast strain and cold-fermented in stainless steel tanks until dry. The wine was left on the fine lees for a short period to enhance the textural mouthfeel, prior to cold-stabilization, fining and filtering before being bottled.

### **Tasting Notes**

Prominent aromas of fresh fruit salad dominate the nose, with layered notes of pineapple, guava, peach, melon, citrus and green apple. The wine has a deft soft and balanced acidity, and its creamy mid-palate texture complements the array of summer fruits. A deliciously fresh and mouth-filling wine. Its unoaked style highlights the lingering flavours of sweet melon, green apple and citrus on the finish.

### **Food Pairings**

Grilled prawns, lemon herb chicken, fresh summer salad with goat cheese and vinaigrette, spicy Asian cuisine like Thai green curry, creamy pasta dishes.

Alcohol - 13.0%  
Residual Sugar - 2.2 g/l  
Total Acidity - 5.7 g/l  
pH - 3.34



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



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



+27 (0)21 875 5419