

NIEL JOUBERT

ESTATE WINES



Sauvignon Blanc 2024



Grape Variety

100% Sauvignon Blanc

Wine of Origin

Paarl

Winemaking

The grapes were harvested in three tiers, each at different sugar levels to add complexity to the final blend. The juice was cold fermented in stainless steel tanks, with no oak contact. Cold-stabilized, fined and filtered prior to bottling.

Tasting Notes

Pungent aromas of passion fruit, limes, pineapple, white peach and cut grass dominate the nose. The wine displays a pleasing balance between the fruit and its soft acidity, and there is a fleshy texture on the mid palate. A deliciously crisp and refreshing wine, with a rounded mouthfeel. Generous notes of gooseberry, green fig and dried pear persist on the finish.

Food Pairings

Fresh oysters, leafy salads, smoked salmon, spicy calamari salad with chorizo and chili dressing, green vegetables, sushi and grilled fish.

Alcohol - 13.0%
Residual Sugar - 1.9 g/l
Total Acidity - 5.6 g/l
pH - 3.32



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