

# NIEL JOUBERT

ESTATE WINES



## Reserve Cabernet Sauvignon 2018



### **Grape Variety**

100% Cabernet Sauvignon

### **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 100% new 225L French oak barrels for a period of 72 months.

### **Tasting Notes**

Classic aromas of cassis, fresh herbs, graphite, and nuances of mint chocolate. The well-structured tannins create a sturdy framework for the plush fruit spectrum. The wine embodies elegance and balance, revealing a lifting acidity that brightens the palate. As the journey unfolds, a pleasing dry finish lingers, adorned with delicate hints of tobacco and blackberries, leaving a sophisticated and memorable impression.

### **Food Pairings**

Grilled red meats like sirloin or ribeye steak, barbequed ribs, slow-braised beef dishes, roasted leg of lamb with rosemary, Portobello mushrooms, aged cheddar and Gouda, dark chocolate with a high cocoa content.

Alcohol - 15.0%  
Residual Sugar - 2.4 g/l  
Total Acidity - 6.1 g/l  
pH - 3.62



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