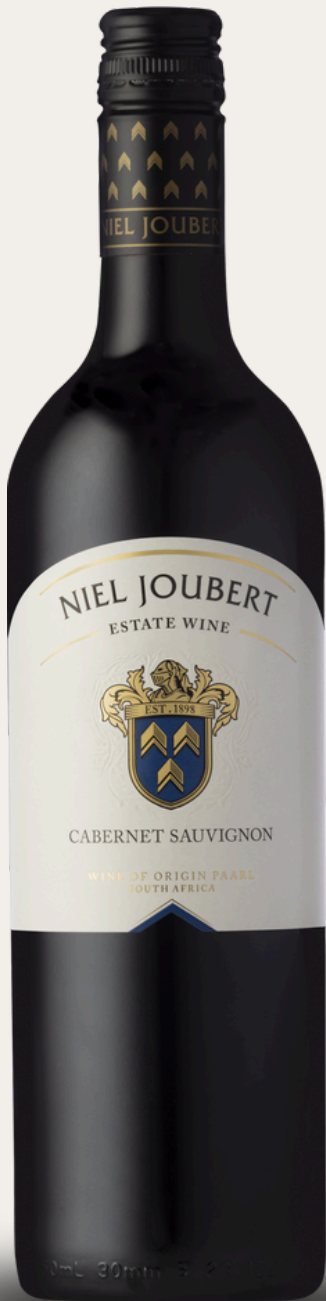


NIEL JOUBERT

ESTATE WINES



Cabernet Sauvignon 2020



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. 30% of the final blend was matured in older French oak barrels for 18 months.

Tasting Notes

Intense ruby-red hue, with fragrant aromas of blackberry, blackcurrant, plums and a top note of fresh herbs. Subtle hints of vanilla pod and graphite add further interest. The palate is juicy and succulent with smooth, integrated tannins and a pleasing balance between the oak and fruit. The finish lingers with flavours of black fruits and tomato stew.

Food Pairings

Grilled steak, barbecued ribs, slow-braised beef dishes, roasted leg of lamb with rosemary, mushroom-based risotto, beef and tomato stew, aged cheddar and Gouda, dark chocolate with a high cocoa content.

Alcohol - 14.22%
Residual Sugar - 1.4 g/l
Total Acidity - 5.5 g/l
pH - 3.59



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