

NIEL JOUBERT

ESTATE WINES



Pinotage 2022



Grape Variety

100% Pinotage

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. A portion of the final blend was matured in a combination of older French and Hungarian oak barrels for a very short period, adding only a touch of oak nuances to the wine.

Tasting Notes

Enticing aromas of red fruits, with a touch of toffee and spice. A juicy burst of red cherry, raspberry, and strawberry flavours are underscored by a bright acidity that keeps the wine refreshing. This medium-bodied Pinotage has a smooth texture, complemented by soft tannins that provide just the right amount of structure. Delightful red apple and ripe plum notes emerge on the finish. The oak influence is minimal, allowing the vibrant fruit character to shine through beautifully.

Food Pairings

Barbequed meat, game meats like Springbok, Kudu and Ostrich, spicy Asian cuisine, seared tuna, duck with a sweet plum sauce.

Alcohol - 14.27%
Residual Sugar - 2.7 g/l
Total Acidity - 5.6 g/l
pH - 3.64



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