

# NIEL JOUBERT

ESTATE WINES



S.C.G. 2021



### **Grape Varieties**

64% Shiraz / 24% Cinsaut /  
12% Grenache Noir

### **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**

Vibrant purple-red hue, hinting at its youthful exuberance. On the nose, there is a delightful medley of aromas - notes of spice, dried pear, tea leaf, and fresh scents of raspberry and red cherry. The palate has a silky-smooth tannin structure, with prominent flavours of cinnamon, red berries, and a subtle hint of chocolate. The wine is well-balanced, displaying plush fruit and a juicy core that enhances its overall appeal. Lingering notes of pomegranates and a distinctive smoky meatiness adds an intriguing dimension to the dry and juicy finish.

### **Food Pairings**

Serve chilled in summer with a charcuterie board / rich poultry dishes / game meat / lamb chops / pork ribs / beef steak / roasted vegetables / mild Indian curry / Moroccan tagine

Alcohol - 14.0%  
Residual Sugar - 2.4 g/l  
Total Acidity - 5.5 g/l  
pH - 3.53



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



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



+27 (0)21 875 5419