

NIEL JOUBERT

ESTATE WINES



Reserve Grenache Blanc 2019



Grape Variety

100% Grenache Blanc

Wine of Origin

Paarl

Winemaking

After de-stalking and crushing, the juice was allowed to settle and then transferred to new 400L French oak barrels for primary- and malolactic fermentation. The wine was left in barrel on the fine lees for a few months, with regular batonage to enhance the mouthfeel. Matured in 60% new French oak barrels for 26 months.

Tasting Notes

Deep golden hues, with complex aromas of straw, lemon peel, bruised yellow apple, kumquat, ripe pineapple, apricot, and a hint of spicy oak. The intense opulence on the palate, with its rich oak nuances, is marked by generous flavours of honey, citrus and stone fruits. The trademark acidity of Grenache Blanc provides a perfect balance to the sultry fruit profile. The texture is weighted and waxy, and despite its age, this wine retains plenty of fruit. The finish is lengthy, leaving lingering notes of lemon cream, oak spice and subtle caramel notes.

Food Pairings

Grilled fish with a citrus glaze, duck à l'orange, glazed ham with pineapple, grilled vegetables with a citrus vinaigrette, Thai green curry with chicken or shrimp.

Alcohol - 14.0%
Residual Sugar - 5.1 g/l
Total Acidity - 6.28 g/l
pH - 3.37



www.nieljoubert.co.za



wine@nieljoubert.co.za



+27 (0)21 875 5419