

NIEL JOUBERT

ESTATE WINES



Reserve Shiraz 2019



Grape Variety

100% Shiraz

Wine of Origin

Simonsberg-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 for 60 months in a French and Hungarian oak, in a combination of 75% new and 25% used barrels.

Tasting Notes

This Shiraz offers a layered aromatic profile, filled with top notes of Fynbos, a spicy kick of white pepper, olive tapenade and cured meats, all intertwined with vibrant red fruits. The palate is silky smooth, characterized by fine, ripe tannins and a vibrant acidity that enhances the wine's structure. Flavours of red currant dominate, accompanied by a polished and poised fruit purity. Additional layers of red cherry, bramble, and blackberry contribute to the wine's complexity. An elegant style of Shiraz, showcasing a harmonious balance of fruit and savoury elements.

Food Pairings

Grilled steak and lamb chops, venison, braised short ribs, mushroom dishes, hearty stews, aged Gouda or cheddar cheese, dark chocolate.

Alcohol - 14.5%
Residual Sugar - 4.0 g/l
Total Acidity - 5.8 g/l
pH - 3.51



www.nieljoubert.co.za



wine@nieljoubert.co.za



+27 (0)21 875 5419