

NIEL JOUBERT

ESTATE WINES



Reserve Tempranillo 2021



Grape Variety

100% Tempranillo

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. 60% of the wine was matured in new 225L French oak barrels for a period of 16 months.

Tasting Notes

Deep ruby colour. The nose is complex and layered, offering aromas of liquorice, herbs, coffee, plums, blackberry and ripe cherry, followed by subtle nuances of oak spice, leather, tobacco and a distinctive earthiness. Full-bodied, with a big structure and well integrated tannins. The classic earthy and cocoa notes of the grape follow through on the palate, with generous flavours of black fruits, spice and plums on the finish. A wine with great depth, balance and composure.

Food Pairings

Grilled meats such as lamb chops, beef steak or pork ribs, roasted vegetables, game meats, lamb tagine, osso buco, mushroom dishes, Spanish tapas, or dark chocolate desserts.

Alcohol - 14.23%
Residual Sugar - 3.3 g/l
Total Acidity - 5.4 g/l
pH - 3.55



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