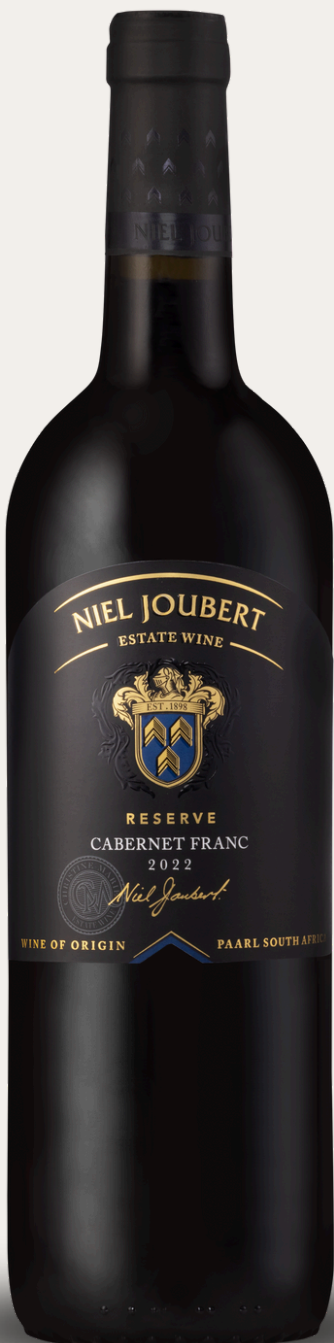


# NIEL JOUBERT

ESTATE WINES



## Reserve Cabernet Franc 2022



### **Grape Variety**

100% Cabernet Franc

### **Wine of Origin**

Paarl

### **Winemaking**

After de-stalking and crushing, the juice was “cold soaked” for 3 days. Fermented in stainless steel tanks, with regular punch downs, and 30 days of skin contact to ensure optimal colour extraction. Malolactic fermentation took place in barrel. 70% of the wine was matured in 225L French oak barrels for 24 months.

### **Tasting Notes**

Opaque purple-black hue, with complex aromas of warm cinnamon spice, Christmas cake, blackberry, black cherry, and dark plums. A subtle umami undertone adds depth, while hints of bell pepper and fine herbs provide a fresh, green element. The palate is bold and muscular, with ripe tannins seamlessly integrated to balance the wood and fruit. Flavours of tobacco, dark chocolate, and black cherry contribute to a rich and plush mouthfeel. The presence of new oak is evident but well-managed. The finish is distinctly dry, with lingering flavours of stewed black plums and berry compote that round off this robust and powerful wine.

### **Food Pairings**

Grilled ribeye steak, lamb shank, venison stew, beef Bourguignon, dark chocolate tart.

Alcohol - 14.47%  
Residual Sugar - 2.1 g/l  
Total Acidity - 5.6 g/l  
pH - 3.48



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