

NIEL JOUBERT

ESTATE WINES



Rosé Mari Brut Cap Classique NV



Grape Varieties

95% Chardonnay / 5% Pinot Noir

Wine of Origin

Western Cape

Winemaking

The grapes were harvested early at 19.5 Balling, and were gently pressed to extract the juice, which undergoes primary fermentation. The base wine was carefully blended, the “liqueur de tirage” was added and transferred to the bottle for the secondary fermentation. The wine spent 48 months on the lees prior to riddling and degorgement.

Tasting Notes

Light coral pink reflections with a slight copperish hue. Subtle aromas of wild strawberry, pomegranate, watermelon, and red apple skin. The palate is lively and fresh, enhanced by delicate bubbles that contribute to a refined mouthfeel. Flavours of red currant, sweet-and-sour cherry, and raspberry dominate, alongside tart berry nuances, offering a harmonious balance of fruit and acidity. The wine is elegant and red fruit-driven, with minimal brioche characteristics, making it a pure expression of its fruit. It finishes with good length, leaving a clean and refreshing aftertaste.

Food Pairings

Smoked salmon or trout / sushi and sashimi / lightly spiced Asian dishes like Thai shrimp salad, Vietnamese spring rolls, or dim sum / Prosciutto and melon / prawn cocktail / chicken salad

Alcohol - 11.0%
Residual Sugar - 9.2 g/l
Total Acidity - 7.3 g/l
pH - 3.15



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