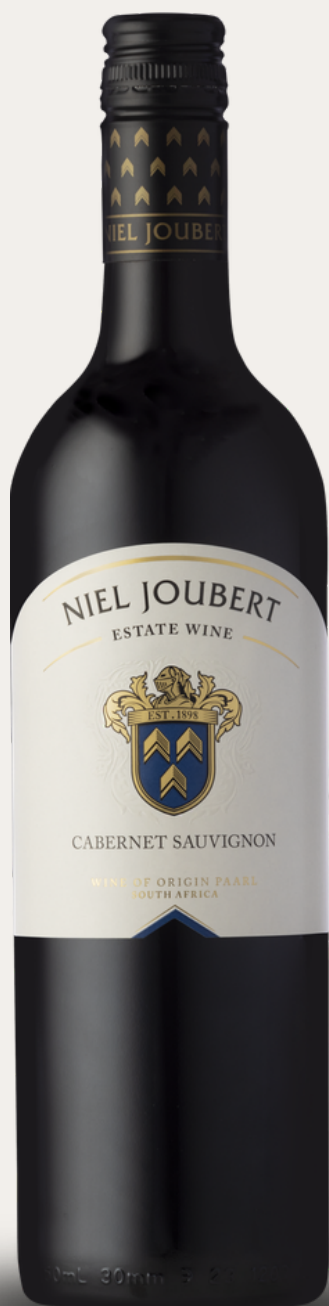


NIEL JOUBERT

ESTATE WINES



Cabernet Sauvignon 2021



Grape Variety

100% Cabernet Sauvignon

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. 30% of the final blend was matured in older French oak barrels for 18 months.

Tasting Notes

Medium ruby-red in colour. The nose reveals aromas of graphite, dried herbs, blackberry, and stewed plum, with underlying hints of vanilla and subtle oak spice. The palate is structured yet approachable, with ripe, well-integrated tannins supported by a fresh seam of acidity that lifts the fruit. Mid-palate, red fruit notes come to the fore, with flavours of red plum, raspberry, and boysenberry adding brightness and juiciness. Well balanced between oak and fruit, the wine carries through to a distinctly dry finish, lingering with savoury notes of tomato stew, oak spice, and a classic lead pencil nuance.

Food Pairings

Grilled ribeye steak, lamb shank with rosemary and garlic, beef lasagne, tomato-based pasta, aged cheddar or mature gouda.

Alcohol - 14.28%
Residual Sugar - 2.2 g/l
Total Acidity - 5.5 g/l
pH - 3.45



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