

NIEL JOUBERT

ESTATE WINES



Sauvignon Blanc 2026



Grape Variety

100% Sauvignon Blanc

Wine of Origin

Paarl

Winemaking

The grapes were harvested in three tiers, each at different sugar levels to add complexity to the final blend. The juice was cold fermented in stainless steel tanks, with no oak contact. Cold-stabilized, fined and filtered prior to bottling.

Tasting Notes

Expressive aromas of white peach, paw-paw, melon, and green citrus peel, layered with a perfumed floral character reminiscent of jasmine. The palate is fresh and elegant on entry, with lively, citrus-driven acidity cutting through a generous array of tropical fruit flavours. The wine showcases its tropical profile, revealing notes of peach, paw-paw, and green melon, complemented by a subtle herbaceous edge that adds complexity. The finish is long and satisfying, where soft acidity and plush fruit harmonise to create a wine that is both highly drinkable and immensely enjoyable.

Food Pairings

Grilled prawns with lemon butter, chicken salad with mango and avocado, goat's cheese and fresh herb tart, seared tuna with sesame and lime, mild Thai green curry.

Alcohol - 13.15%
Residual Sugar - 3.2 g/l
Total Acidity - 5.2 g/l
pH - 3.29



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