

NIEL JOUBERT

ESTATE WINES



Rosé 2025



Grape Varieties

100% Pinotage

Wine of Origin

Simonsberg-Paarl

Winemaking

After de-stalking and a light crushing, the juice and skins were left together in the pneumatic press for a short period to avoid over-extraction of colour. Only the free-run juice from the press was inoculated with a selected yeast strain and cold-fermented in stainless steel tanks until dry. The wine was then cold-stabilized, fined and filtered prior to bottling.

Tasting Notes

Lovely pale coral-pink in colour. The nose is expressive, offering aromas of strawberry, red cherry, and pomegranate, lifted by hints of pink candyfloss and fresh red apple. The palate is fresh and invigorating, showing a pleasing balance between bright acidity and generous fruit. A rounded mouthfeel carries flavours of summer berries, nectarine, and red apple, adding both charm and approachability. Fresh, elegant and distinctly summery, the wine finishes with good length, making it a highly enjoyable style of rosé.

Food Pairings

Smoked salmon with capers and lemon, chicken and strawberry salad, prawn and avocado cocktail, Margherita pizza or light tomato-based pasta, soft cheeses (brie or camembert).

Alcohol - 12.0%
Residual Sugar - 4.3 g/l
Total Acidity - 6.0 g/l
pH - 3.42



www.nieljoubert.co.za



wine@nieljoubert.co.za



+27 (0)21 875 5419