

NIEL JOUBERT

ESTATE WINES



Reserve Chenin Blanc 2024



Grape Variety

100% Chenin Blanc

Wine of Origin

Paarl

Winemaking

After de-stalking and crushing, the juice was allowed to settle and then transferred to new 400L French oak barrels for primary- and malolactic fermentation. The wine was left in barrel on the fine lees for 16 months (with regular batonage to enhance the mouthfeel) after which it was racked and returned to barrel for a further 12 months barrel ageing.

Tasting Notes

The nose reveals an enticing interplay of tropical and citrus aromas, with notes of ripe pineapple, peach, melon, lime, and grapefruit, complemented by hints of yellow apple. Subtle undertones of vanilla and butter add a gentle richness. The palate is both fresh and textured, with a vibrant seam of acidity balanced by a creamy mouthfeel. Generous flavours of peach, apricot, and white pear are framed by well-integrated oak. The finish is long and refined, marked by citrus nuances that add complexity and freshness.

Food Pairings

Grilled line fish with lemon butter sauce, roast chicken with thyme and garlic, pork belly with apple purée, creamy seafood pasta (prawns or mussels), butternut and sage risotto.

Alcohol - 12.61%
Residual Sugar - 2.3 g/l
Total Acidity - 5.4 g/l
pH - 3.46



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