

NIEL JOUBERT

ESTATE WINES



Reserve Shiraz 2021



Grape Variety

100% Shiraz

Wine of Origin

Simonsberg-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. Matured for 60 months in a French and Hungarian oak, in a combination of 75% new and 25% used barrels.

Tasting Notes

Deep garnet in colour. The nose offers layered aromas of cured meats and Christmas spice, alongside stewed black fruits, cloves, black pepper, old leather, and cigar box. The palate opens plush and generous, with sweet-fruited plum and wild hedgerow berries supported by notes of cinnamon spice. The oak is seamlessly integrated, adding complexity without overshadowing the fruit, while ripe, finely textured tannins provide structure and depth. Full-flavoured and comforting, the wine carries through to a dry, persistent finish, lingering with notes of spice, tobacco dust, and stewed prunes.

Food Pairings

Slow-braised beef short ribs, grilled lamb cutlets with rosemary and garlic, venison with a berry reduction, smoked brisket or BBQ beef, aged hard cheeses, dark chocolate mousse.

Alcohol - 14.0%
Residual Sugar - 2.4 g/l
Total Acidity - 5.5 g/l
pH - 3.47



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