

NIEL JOUBERT

ESTATE WINES



Chenin Blanc 2026



Grape Variety

100% Chenin Blanc

Wine of Origin

Paarl

Winemaking

After de-stalking and crushing, the juice was inoculated with a selected yeast strain and cold-fermented in stainless steel tanks until dry. The wine was left on the fine lees for a short period to enhance the textural mouthfeel, prior to cold-stabilization, fining and filtering before being bottled.

Tasting Notes

The nose reveals an inviting medley of tropical fruit, with layers of pineapple, mango and juicy peach unfolding alongside notes of melon, green apple and a twist of lime zest. The palate is vibrant and well-structured, its lively citrus acidity lending freshness and definition to the rich fruit core. Crisp and impeccably pure, the wine concludes with a persistent finish accented by elegant stone fruit undertones.

Food Pairings

Grilled prawns, lemon herb chicken, fish & chips, fresh summer salad with goat cheese and vinaigrette, fragrant Thai green curry, creamy pasta dishes.

Alcohol - 12.0%
Residual Sugar - 2.3 g/l
Total Acidity - 4.7 g/l
pH - 3.20



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