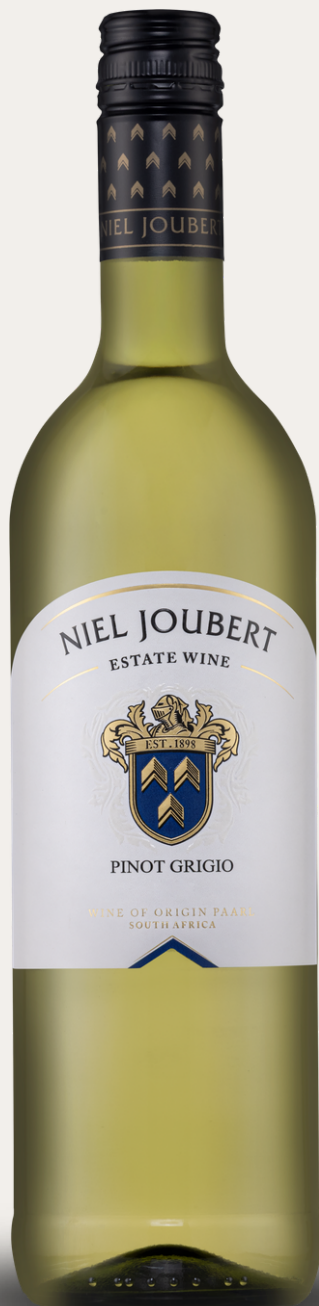


NIEL JOUBERT

ESTATE WINES



Pinot Grigio 2026



Grape Variety

100% Pinot Grigio

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

An expressive and finely balanced Pinot Grigio, showing layered aromas of white peach, ripe apricot, yellow apple, Forelle pear and honeydew melon, with delicate notes of lychee, honeysuckle and a subtle hint of ginger spice. The palate is generous yet poised, with the fruit carried by a clean line of acidity and a gentle mineral freshness. A silky, lightly textured mid palate adds depth and elegance, leading to a long, vibrant finish of ripe orchard fruit, stone fruit and a crisp mineral edge.

Food Pairings

Creamy cheeses, seafood, roast chicken, grilled salmon, rich pastas, antipasto or pan-fried pork chops with apple sauce.

Alcohol - 12.69%
Residual Sugar - 2.1 g/l
Total Acidity - 5.28 g/l
pH - 3.26



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