

<http://di-vinecellars.com/wines/niel-joubert-sauvignon-blanc/>



NIEL JOUBERT SAUVIGNON BLANC



Region: Paarl, South Africa

Grape Variety:
100% Sauvignon Blanc

Vintage: 2011

Alcohol: 13.5%

Closure: Screwcap

Vineyard

The grapes for this wine are grown on the higher, cooler slopes of the farm that is located in Klein Simonsvlei, Paarl. All vines are trellised, and range from ten to twenty years old. The vines are planted in dry land and may receive two supplementary irrigations per year.

Winery

The grapes were picked over a range of ripeness levels to balance freshness with fruit. After crushing, the must was in contact with the grape skins for four hours before fermentation started at 13°C, taking 4 weeks to complete. The juice was kept on the lees, with stirring taking place every two days. No malolactic fermentation occurred.

Taste

On the nose the wine shows hints of ripe gooseberry, green apple and citrus. On the palate the wine has an uplifting intensity with stone fruit, citrus and green apple flavours that are refreshing and long-lasting.

Producer

The Joubert family acquired the Klein Simonsvlei propriety in 1898 and since then have been farming grapes for wine, initially supplying the wholesale market in South Africa. In 1950 Daniel Joubert – “Niel” – took over the company and continued upgrading the cellar and the vineyards. The dream of bottling the family’s own label became true in 1994 when South African wines were first opened up to export. Today the third generation is in charge of the vineyards and winemaking.

Safra 2016. Almoço em 04/02/2018.