ML JOUBERT RED BLEND

ML Joubert Red Blend 2023

Blend: 50% Merlot, 50% Cabernet Sauvignon

Vinification:

Traditional fermentation in stainless steel, followed by 12 months maturation in 225L French oak barriques (20% new), allowing for structure, depth, and refined oak integration.

Style:

Dry, medium-bodied Bordeaux-style red blend with structured tannins.

Sensory Profile:

Aromas of ripe plum, red currant, and subtle cedar, layered with hints of cocoa and spice from oak maturation.
The palate is well-structured with polished tannins, a rounded mouthfeel, and a balanced, persistent finish.

Analytical Data:

Alcohol: 14.0%
Residual Sugar: 3.5 g/L
pH: 3.6
Total Acidity: 5.3 g/L

Food Pairing:

Ideal with grilled lamb, roast duck, wild mushroom risotto, and mature cheeses.

Positioning:

Our flagship red blend, crafted to express the elegance of Polkadraai Hills fruit. Layered and refined, it balances structure with polished tannins and subtle oak complexity — a classic Bordeaux-inspired wine with depth, poise, and a long, graceful finish.

