

NICO VAN DER MERWE WINES

Stellenbosch

MAS NICOLAS 2013

CULTIVAR:

55% Cabernet Sauvignon
45% Shiraz

10 years and reflects some of the Cape's fine quality.

VINIFICATION:

This wine fermented with selected yeast at a controlled temperature with regular punching down and pumping over (5x/day), skin contact of 16 days after fermentation was allowed. Free flow and press juice stayed together. Malolactic took place in barrels with sulphur addition only after that for the first time. Matured for 18 months in 225 liter French oak barrels, 50% new and 50% 2nd fill. Filtration was done prior to bottling but no cold stabilization.



BOTTLED:

November 2014

TASTING NOTES:

Elegant wine with great depth, noble structure and finesse which shows intense black berry and plum flavours. Perfectly judged oak influence is precise and supportive. This blend can mature beyond

TECHNICAL ANALYSIS:

Alcohol: 14.5 %
Residual Sugar: 4.5 g/l
Total Acid: 6.1 g/l
PH: 3.6

MAS NICOLAS

POLKADRAAI ROAD

STELLENBOSCH

P.O. BOX 12200, STELLENBOSCH, 7613. TEL (021) 881-3063. FAX (021) 881-3063

Email : nvdmwines@vodamail.co.za