

NICO VAN DER MERWE WINES

Stellenbosch

NICOLAS VAN DER MERWE SYRAH 2015

CULTIVAR:

100% Shiraz

VINIFICATION:

Hand-picked grapes were selected from three different, non-irrigated and low yielding old vineyards planted on cool slopes. These grapes were fermented in open tanks with punching down and pumping over four times per day. Fermentation took place with the addition of yeast but without sulphur dioxide.

The wine matured for 16 months in 225 litre French oak barrels, 50% new and 50% 2nd fill.

BOTTLED:

July 2016

TASTING NOTES:

This Rhone-style Shiraz, concentrated and elegant, displays intense black fruit and pepper notes laced with soft, silky tannins. This 100% Stellenbosch wine is crafted to mature for many years in the bottle.

A perfect companion to venison, beef, cheese and cassoulet. For an optimum fruity mouth feel enjoy at a temperature of $\pm 16^{\circ}\text{C}$.



TECHNICAL ANALYSIS:

Alcohol: 14.5%
Residual Sugar: 4.5 g/l
Total Acid: 6.3 g
pH: 3.5

MAS NICOLAS

POLKADRAAI ROAD

STELLENBOSCH

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