

NICO VAN DER MERWE WINES

Stellenbosch

ROBERT ALEXANDER SHIRAZ 2015

CULTIVAR:

100% Shiraz

VINIFICATION:

Selected hand-picked grapes from three different vineyards fermented in open tanks at 28 ° C. Punching down and pumping over was done 4 times per day. Short skin contact was allowed after fermentation for maximum elegance. Matured in 2nd and 3rd fill 225 L barrels of which were 80 % American and 20 % French oak for 12 months.

BOTTLED:

July 2016

TASTING NOTES:

This wine is deep red in colour. It is elegant and full-bodied but not heavy in structure. The palate shows integrated oak flavours with smooth, fine tannins and a fruity finish. Red berry flavours with hints of violets and white pepper. A wine

crafted to compliment serious food.



TECHNICAL ANALYSIS:

Alcohol: 14.0 %
Residual Sugar: 3.5 g/l
Total Acid: 6.7 g/l
pH: 3.4