

Nicolas van der Merwe Nicolas Red 2003

Full-bodied, but elegant, soft tannins, dense middle palate, hints of black fruit and a long finish. To enjoy now, decant for optimum mouth feel.

The style is versatile and will suite pasta and all medium to heavy cuisine.

variety : Merlot | 43% Merlot, 35% Shiraz, 22% Cabernet Sauvignon

winery : Nico van der Merwe Wines

winemaker : Nico van der Merwe

wine of origin :

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.7 ta : 5.8 g/l

type : Red **wooded**

pack : Bottle

ageing : It will mature excellent during the next 5 - 8 years.

about the harvest: Selected hand picked grapes fermented seperately in open tanks at 28Â°C.

in the cellar : Plunging and pumping over was done 4 times per day. Up to 3 weeks skin contact was allowed for more complexity. All 3 cultivars matured seperate for 12 months in 2nd fill French oak (50%) and American oak (50%) barrels. Selected barrels were blend prior to bottling.

Bottled: June 2004