

## Nitida Shiraz 1998

Upfront plum flavours are balanced with a lovely smooth spicy/pepper finish. Smooth and elegant but maintains its flavours with food because of a well-balanced tannin structure.

**variety** : Shiraz | Shiraz

**winery** : Nitida

**winemaker** : RJ Botha

**wine of origin** : Durbanville

**analysis** : **alc** : 13,2 % vol **rs** : 2,9 g/l **pH** : 3,90 **ta** : 5,8 g/l

**type** : Red

**pack** : Bottle **closure** : Cork

**in the cellar** : 100% open fermenter, cap punched through by hand every 4 hours. Fermentation at 30 degrees to enhance cultivar flavours and colour extraction. Controlled temperature manipulation during fermentation was used to bring the pepper and spice to the fore. A year in only 2nd and 3rd fill wood gives soft complementary tannins.

