

## Nico van der Merwe Nicolas 2004

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 | Merlot Shiraz 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   **closure :** Cork

**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