

Gabrielskloof Red Nuntius 2011

Dark ruby in colour, inviting caramel plum fruit, touch of spice. Soft mouthfeel, well textured and lingering. Plum fruit noticeable on palate.

the Nuntius Red pairs with Rustic and Fine dining dishes alike from Portuguese to Afro-Parisienne bistro flavours, Tuscan feasts, and aromatic Indian dishes – pour with meals such as a herb encrusted Kobi fillet off the braai, wild mushroom and ostrich risotto, braised lamb shank stews and hearty cassoulet's, pork belly, curries and bobotie's.

variety : Shiraz | 89% Shiraz, 7% Mourvedre, 4% Viognier

winery : Gabriëlskloof Wines

winemaker : Kobie Viljoen

wine of origin : Overberg

analysis : alc : 13.97 % vol rs : 4.4 g/l pH : 3.49

type : Red **style** : 0 **body** : Soft

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : 1 - 5 years

Blend information: Shiraz 89% / Mourvedre 7% / Viognier 4%

about the harvest: Hand harvested, 24° Balling

yield: 10 t/ha

date: end February –early March

in the cellar : After careful destalking and sorting, the fruit undergo a period of 3 to 4 days of gentle extraction whilst not fermenting during cold soak. Fermentation will be done at cool temperatures and soft extraction techniques is used to only extract the bright fruit and deep colour and we steer away from harsh over extraction. The wine will be fermented dry on skins. Part of the wine will undergo maturation in tank and in small barrique for 11 months.

