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Nitida Shiraz 2012

Overwhelming while elegant. Durbanville dark fruit hosts pink peppercorns, jasmine, lavender and light vanilla. Try with an eclectic black tie evening featuring thin based artisanal pizza topped with chorizo, rocket, pine nuts, artichokes, black olives, marinated red peppers.

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variety : Shiraz | 100% Shiraz
winery : Nitida
winemaker : RJ Botha
wine of origin : Durbanville
analysis : **alc :** 14.0 % vol **rs :** 2.2 g/l **pH :** 3.64 **ta :** 5.9 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2006 Swiss International Airlines Awards gold medal;2005 Michelangelo Grand D'Or double gold winner; 2003 National Young Wine Show - gold, National and Stellenbosch class winner; 2002 National Young Wine Show - gold; 2000 Wine magazine - 3 star rating; 1999 National Young Wine Show - gold, gold medal & class winner (Stell), Veritas silver medal; 1998 Veritas silver medal, Wine magazine 4 star rating; 1997 Michelangelo Wine Awards- silver, International Wine Challenge-seal of approval, International Wine & Spirit - bronze, Veritas silver medal, Wine magazine - 4 ½ star rating.

ageing : While being ready to drink now, the wine will benefit from careful cellaring over the next five to eight years.

about the harvest: The grapes are harvested from 23 - 24.5° Balling.

in the cellar : After rigorous berry-sorting the wine is fermented open-top fermenters. To ensure optimal colour, tannin and flavour extraction, the skins are punched down every four hours. The wine is matured for twelve months in 100% second and third fill barrels ensuring the ultimate in fruit expression.

Wood: 12 months, 100% 2nd and 3rd fill