

Pro Amico Merlot Shiraz 2013

The colour is bright, deep, plum centered and youthful. A piquant spice and aromatic whiff of freshly baked fruitcake characterizes the nose. The palate is rich with cherry and raspberry fruit. Elegant and bursting with flavor. Firm, fine grained tannins round off the wine with just a streak of herbaceousness on the finish. The wine will age well for another 4-5 years, however the elegance and fine fruit aspect is very satisfying to drink and enjoy already now.

This wine can be enjoyed with any meat dish, but in particular with sushi, duck, chicken and ostrich.

variety : Merlot | Merlot 80% Shiraz 20%.

winery : Nietgegund

winemaker : Ronell Wiid

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3 g/l pH : 3.5 ta : 5.5 g/l va : 0 g/l so2 : 0 mg/l
fso2 : 0 mg/l

type : Red

pack : Bottle **size :** 750ml **closure :** 0

The wine was awarded 4 stars by Platter in 2010, one year after we started making wine.

in the vineyard : A very strong Black South East wind swept through the Blaauwklippen valley late in 2012, which almost destroyed the crop. Fortunately good vineyard management saw the vines recover. The cool season slowed down the ripening and ensured lower sugar levels at maturity, setting the platform for elegant fine wines.

about the harvest: Careful selection takes place in the vineyard on picking day to eliminate unripe or shriveled berries. The Merlot vineyard was picked on 5 and 6 March 2013. The Shiraz grapes followed almost a month later, on 4 April.

in the cellar : The grapes were destalked and crushed before being transferred to open fermenters. It was punched down gently during the first half of fermentation and was pressed as soon as the wine was dry. It was transferred to barrels after malolactic fermentation where it remained for 15 months. Only second and third fill French oak barrels were used. This enhanced and balanced the very elegant nature of the 2013 wine.

