

## Nativo Red Blend 2014

A natural approach to viticulture and red soils bring forth aromas of dark red berries and spice complemented by distinctive mineral overtones. A warm mouth feel and a gentle finish on ripe tannins.

Moroccan lamp, sweet potato and coriander with a spicy cumin jus. Norwegian salmon carpaccio with sushi rice ball, pickled ginger & sesame seeds

**variety :** Shiraz | 57% Shiraz, 14% Pinotage, 13% Mourvedre, 8% Grenache, 8% Tempranillo

**winery :** Nativo Wines

**winemaker :** .

**wine of origin :** Malmesbury

**analysis :** alc : 14.1 % vol   rs : 2.7 g/l   pH : 3.58   ta : 5.6 g/l

**type :** Red   **style :** Dry

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

**ageing :** The wine is drinking well now and will continue to improve in the bottle for 5 years or more. Acidity will soften with time and gentle tannins will continue.

**in the vineyard :** Vineyard: 27 Hectares

Viticulture: Dry land and Organic (certified 2012)

Production: 10 tons used for Nativo (6000 bottles)

Yields: 4 tons per Hectare

Soils: Glenrosa and Oakleaf

Trellis: Perold 5 wires

**in the cellar :** Managed by individual vineyard blocks, grapes are hand picked according to cultivar's phenolic ripeness. Natural fermentation (native yeasts) with frequent punch down in accordance with SIP guidelines  
Malolactic fermentation in wood, 8 months maturation of individual varietals in 225lts barriques and 600 lts barrels another 4 months after blending.

