

NITÍDA

MATRIARCH IN RED 2012

Tasting Notes

A wine for the soul! Faint spice brings tenacity into a joyful and unpretentious experience. Expect many moments of high spirited strawberry fairies dancing on the palate with evocative imagery of provence pink bougainvillea.

Winemakers Comments

Something weird and wonderful. A full bodied red with sparkles. 100% Shiraz picked about a week before the 'normal still' Shiraz to get the alcohol lower for the 2nd fermentation. The wine is fermented in open fermenters after 3 days of cold soaking. Punch downs every 4 hours at a fermentation temperature of 27° C. Pressed directly after fermentation and racked to barrel where it goes through malolactic fermentation. Racked and returned after malo, the wine spends 9 months, unprotected by sulphur (which would inhibit the next step - secondary fermentation) it is then bottled and will spend a further 9 months on the lease



TECHNICAL DATA

Alcohol: 12.5%
Residual Sugar: 15 g/L
Total Acidity: 5.2 g/L
pH: 3.55

VITICULTURAL DETAILS

Cultivar: Shiraz
Vintage: 2012
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

