

# GRANGEHURST

2002

NIKELA

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GRAPE VARIETIES	Cabernet Sauvignon 54% Pinotage 32% Shiraz 12% Merlot 2%
ORIGIN	Selected from prime vineyard areas in Stellenbosch viz. the slopes of the Helderberg Mountain, the hills of Firgrove, Devon Valley and Lynedoch/Polkadraai. The southerly summer sea-breezes that blow over the cool waters of False Bay contribute greatly to the quality of the grapes from these vineyards.
FERMENTATION	After destalking and crushing the grapes, the mash was fermented in open tanks for between 5 and 14 days on the skins. The cap of skins was punched down and mixed with the juice 4 to 6 times per day to ensure maximum extraction of colour, tannin and flavours. After completion of the alcoholic fermentation, the free-run wine was drawn off and the skins were gently pressed in a basket press. The press wine was blended with the free-run wine in stainless steel tanks before being transferred to small oak barrels. The malolactic fermentation occurred in tanks and barrels.
CLARIFICATION	This wine was clarified according to the natural settling and racking method, which does not involve the use of any unnatural fining agents, centrifuges or filters. This method of clarifying wine prevents it from being stripped of flavours.
BARREL MATURATION	The various component wines – Cabernet Sauvignon, Pinotage, Shiraz and Merlot – were matured separately in 225 litre barrels (82% French & 18% American) for 24 months.
BOTTLING	Bottled at Grangehurst using a gentle gravity flow filling system. The wine flowed from the elevated bottling tanks through a cartridge filter to the hand filler and into the bottles. This was the only stage during the entire winemaking process that the wine was filtered.

WINE ANALYSIS	Alcohol	14,2% by volume (14,0% on label)
	Residual Sugar	2,0 grams / litre
	Total Acidity	6,4 grams / litre
	pH	3,73

COMMENTS Nikela 2002 is a "Cape Blend" of Cabernet Sauvignon, Pinotage, Shiraz & Merlot. The word "Nikela" (pronounced "Ni-care-la") is a Nguni (Xhosa/Zulu) word meaning "to offer a gift of dedication, respect or a tribute to one's ancestors" - this wine being a tribute to winemaker Jeremy Walker's late parents, Eddie and Betty, who contributed greatly to the establishment of Grangehurst, which was named after their childhood homes - "The Grange" and "Hurst Close" - in England.

TASTING NOTES Dark ruby/mulberry colour; red berries with some mint, cedar and mocha aromas & flavours. A full-bodied barrel matured red wine with smooth, ripe tannins. Recommended drinking 5 to 12 years from vintage. Enjoy this wine with fine cuisine such as yellow fin tuna ravioli, balsamic pan seared chicken livers, grilled kabeljou or slow-roasted lamb shanks.

ADDITIONAL INFORMATION If you would like further information on this wine or any other Grangehurst wines, please:  
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