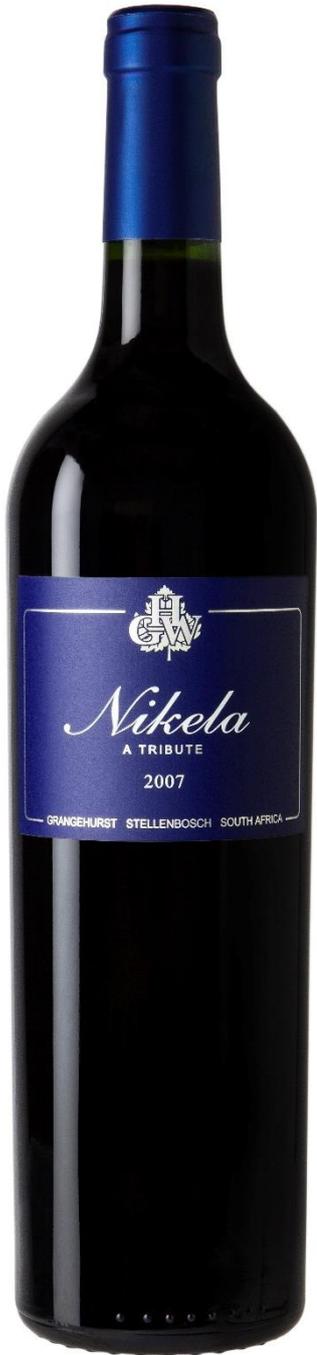


GRANGEHURST

Handcrafted • Traditional • Unhurried



NIKELA 2007



GRAPE VARIETIES

Cabernet Sauvignon 35% Pinotage 24% Shiraz 23% Merlot 8%

ORIGIN

Selected from prime Helderberg and Simonsberg vineyards in Stellenbosch. 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 – especially those in the Helderberg.

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 optimum 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 basket presses. The press wine was blended with the free-run wine in stainless steel tanks before being transferred to small oak barrels. 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 fining agents, centrifuges or filters – a natural, unhurried method of clarifying wine.

BARREL MATURATION

The various component wines – Cabernet Sauvignon, Pinotage, Shiraz and Merlot – were matured in 225 litre barrels (97% French & 3% American) for 33 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: 14.3% by volume (14.0% on label)
Residual Sugar: 2.1 g/l
Total Acidity: 5.7 g/l
pH: 3.54

COMMENTS

Nikela 2007 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 6 to 15 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 or any other Grangehurst wines, please contact us:

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