

# GRANGEHURST

*Handcrafted • Traditional • Unhurried*



## NIKELA 2007

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### GRAPE VARIETIES

Cabernet Sauvignon 35% Pinotage 34% 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.

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### ADDITIONAL INFORMATION

If you would like further information on this or any other Grangehurst wines, please contact us:

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