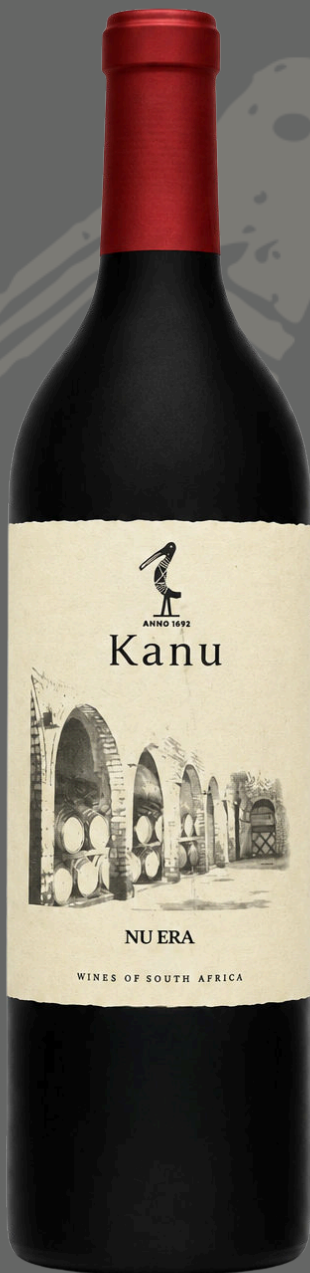




Nu Era

2018

Premium Range

The wine

Cultivar: 70% Shiraz / 30% Mourvèdre

Cellaring Potential: 5 years

Wine of Origin: Stellenbosch

An elegant red blend made from 100% Kanu grapes.

Winemaking

Grapes were handpicked in two different batches to get a balance of ripeness and acidity. The grapes were destemmed and lightly crushed before being transferred to tank for fermentation. The wine was then pressed to French oak barrel to mature for 18 months.

The tasting experience

Brick red in colour. Layered nose with homey aromas of clove spiced stewed fruits and floral lavender. The palate is rich with preserved figs, berry compote and a leather savouriness.

Serving & Pairing

Serve at 19°C. Dry aged Prime rib and soy glazed root vegetables, braised Brisket and herb dumplings or Stilton and crackers.

Accolades:

Gillbert & Gaillard '26: 87 Points - Gold

Alc.
13.5

TA
5.8 g/l

RS
5.9 g/l

pH
3.39