



NUIBA 1st Post

Sauvignon Blanc/Semillon

Pale-yellow straw colour with green flashes. Generous ripe fruit aromas, white fleshed peaches, grassy undertones. The palate shows lively green apple & citrus with a soft mid-palate. Refreshing finish. Fabulous Sauvignon fruit, sweet limes, melon, mango. The Semillon gives it weight in the palate and well-integrated oak, to add a rich creamy taste.

The grapes were basket pressed. The Semillon was fermented in barrel and spent 7 months in barrel on the thick lees before blended with unwooded Sauvignon blanc. Shows crisp acidity and beautiful complexity.

Great with crunchy salads, fish, seafood or chicken dishes.



NUIBA 2nd Post

Shiraz

This wine has an upfront, and ripe fruit on the nose, with a gentle oak giving elegance and complexity and a smooth finish.

The grapes were basket pressed after alcoholic and malolactic fermentation in the barrel. The wine spent 18 months in third fill French Oak Barrels.

To be enjoyed with a Thai curry or even a juicy steak and berry compote.

NUIBA 3rd Post

Pinotage/Cabernet/Grenache

A Cape blend made from 100% Piekenierskloof grapes. These grapes were carefully selected from 35+ year old bush vines. The Cabernet Sauvignon grapes also harvested from bush vines, basket pressed after alcoholic and malolactic fermentation in the barrel.

The wine spent 18 months in third fill French Oak Barrels. Racked and blended after 12 months, back into oak for a further 6 months.

With its grippy tannins the wine can be enjoyed with a well-prepared oxtail casserole or Braised Lamb shanks.

