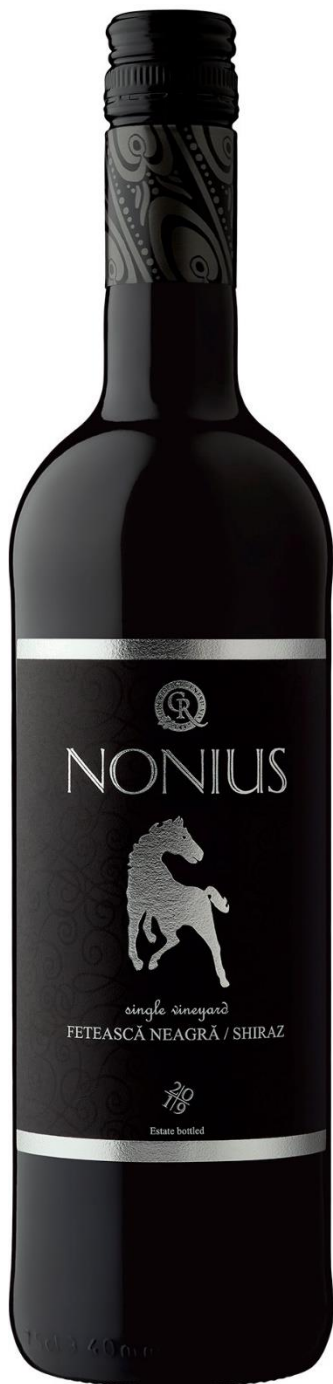


Nonius Fetească Neagră/ Shiraz



CRAMELE
RECAȘ



Year:	2019
Variety:	Fetească Neagră 60%, Shiraz 40%
Alcohol content:	14 %
Appellation:	IG Viile Timișului
Acidity:	5.3 g/l
Classification:	Dry
Empty bottle weight:	0.390 kg



| Viticulture and Vinification |

Estate grown grapes from our Dealul Uberland vineyard were carefully harvested at maximum ripeness on 5th October for the Shiraz and 29th September for the Fetească Neagră. Both varieties were harvested during the night in order to best preserve the fruit flavours, then immediately transferred to the winery and gently destemmed and crushed before being placed in stainless steel automatic maceration/fermentation tanks. After two days of gentle maceration at cool temperatures (a cold soak is what they call it in Australia where Hartley comes from), the juice was gently warmed to around 20° C and inoculated with premium selected yeast and then fermented between 24 - 28° C for 3 weeks, on the skins with gently pumping over of the grape juice onto the skins in order to extract maximum flavour. Both wines were then centrifuged to clarify the young wine before being put through a 100% malolactic fermentation in order to soften the wine, after which they were matured for 5 month on French oak staves, before being prepared for bottling.

| Tasting notes |

Spicy and full of intense aromas on the nose, this wine is packed with plum and blackberry flavour, medium bodied but well structured with fine tannins and a hint of vanilla spice. It displays well the distinctive fruit character of Fetească Neagră grape – Romania's most highly regarded local varietal, balanced with the power and spice of Shiraz.

| We recommend this wine with: |

Fine cheeses like Pecorino Romana, sticky Chinese style ribs.

| Serving temperature: |

16°C - 18°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml