



GROWING SINCE 1929

# NIKOLA ESTATE



## GALLERY “THE SURREALIST”

### COLOUR

Medium ruby red

### NOSE

Herbal characteristics, sage, red berries, bright and lifted red fruits, floral aromas.

### PALATE

Medium bodied, soft tannin structure, raspberry and cranberry, with savoury characteristics / This easy drinking Mediterranean wine is fruit-driven with a delicious array of dark chocolate, berries, fresh fruit jams and dark preserves. Devouringly juicy, round, soft tannins complete the experience.

### WINEMAKING

whole bunch destemmed crushed, all varieties co fermented, open top fermenters for a 10 day ferment, pressed to second use puncheon's, finished with Malo fermentation.

### VINTAGE CONDITIONS

Warmer conditions compared to previous vintages saw harvest get underway in the beginning of January. This resulted in optimum fruit ripeness of excellent quality from well-managed blocks.

### FOOD PAIRING

Beef bolognese, brisket, meatloaf, barbecue, and hamburgers as well as any dish with a rich tomato-based or cheese sauce.

### QUICK NOTES

### VINTAGE

2022

### WINEMAKERS

Damian Hutton  
Marcello Fabretti

### GROWING REGION

Swan Valley  
Geographe

### GRAPE VARIETY

41% Montepulciano  
27% Tempranillo  
15% Touriga Nacional  
11% Grenache  
6% Nero d'Avola

### ALC % VOL

14.2%

### TITRATABLE ACIDITY

5.69g/L

### PH

5.85

### OAK

Seasoned French Oak  
12 months maturation

### CELLARING POTENTIAL

5-10 years