



SOUTH AFRICA BUSINESS & INVESTMENTS



## DAVID & NADIA ELPIDIOS 2014

Fermentation with wild yeasts in open tanks.  
Prolonged contact with skins (4 weeks) and daily replenishment.

Malolactic fermentation occurs, and ages in old  
barriques for 12 months.

The interventions are minimized, using only a small  
percentage of sulfur.  
No clarification, unfiltered.

Presenting a style typical of southern French wines.

On the palate the spice of the Syrah is well  
balanced by animal notes and the metallic feel of  
the Grenache.

Forest fruits on leather accompany the tasting.  
Persistent and balanced finals.

An already superb wine, destined to improve over  
time.

### Description

**Type**  
Dry red wine

**Type of wine**  
Blend

**Producer**  
David&Nadia Sadie

**Designation of origin**  
Wine of Origin

**Vintage**  
2014

**Grape varieties**  
Syrah 30%  
Carignan 28%  
Grenache 17%  
Cinsault 14%  
Pinotage 11%

**Bottle size**  
75cl

**Alcohol content**  
13,5 vol. %

**Country**  
South Africa

**Pairings**  
Red meat  
Mushrooms  
Eggs

**Region**  
Swartland/Tulbagh