

## Nederburg Baronne 2002

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**Colour:** Full vibrant violet with ruby tinges.

**Bouquet:** Crushed violet and blackcurrant with spicy aromas.

**Taste:** A deep fruition palate with blackcurrant and raspberries allow for great depth without the heavy finishes.

Enjoy with heart-warming roast lamb, coq au vin, red meat steak, venison, mature cheese, pizza and pasta dishes.

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**variety :** Cabernet Sauvignon | 48% Cabernet Sauvignon, 42% Shiraz

**winery :** Nederburg Wines

**winemaker :** Razvan Macici

**wine of origin :** Coastal

**analysis :** alc : 13.61 % vol   rs : 2.70 g/l   pH : 3.52   ta : 6.21 g/l

**type :** Red   **style :** Dry

**pack :** Bottle

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**in the vineyard :** The grapes were sourced from vineyards in the Paarl and Stellenbosch regions. Planted between 1990 and 1998 in soil originating from decomposed granite, the vineyards face south-westerly to westerly at an altitude of 300 m. The vines, grafted onto nematode resistant rootstock Richter 99, R110 and 101-114, are grown under dryland conditions and receive supplementary irrigation by means of an overhead sprinkler system.

**about the harvest:** The grapes were harvested by hand and machine at between 23Â° and 24Â° Balling during February and March.

**in the cellar :** They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two weeks at between 25Â° and 28Â° C. After malolactic fermentation the wine was matured in wood for a period 8 to 12 months.



## Nederburg Wines

Paarl

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