

Nederburg Manor House Shiraz 2003

Veritas 2005 - Bronze

Colour: Ruby with youthful purpletinge.

Bouquet: Plums and roasted almonds complimented by subtle spicy aromas.

Palate: Medium to full-bodied with ripe mulberries and subtle wood spices.

Enjoy on its own or serve with Mediterranean meat dishes such as spicy lamb, souvlaki or kebabs or traditional roasts, oxtail and barbecued steaks.

variety : Shiraz | Shiraz

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 2.4 g/l pH : 3.4 ta : 6.3 g/l

type : Red wooded

pack : Bottle

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ageing : Although accessible when young, this Shiraz has a good maturation potential of five to eight years.

in the vineyard : The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch regions. The vineyards are situated on south to south-westerly facing slopes and at altitudes of 60 m to 80 m. The vines, grafted onto nematode resistant rootstock Richter 99, R110 and 101-114, grow 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 24^Å 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 25^Å and 28^Å°C. After malolactic fermentation the wine was matured in new, second and third-fill wood for a period 12 to 18 months.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com