wine.co.za
easiest way to buy wine

# Nederburg Shiraz 2003




**Veritas 2005 - Bronze**
Colour: A deep garnet colour with a youthful red tint.
Bouquet: A well integrated wine with smoky characters complemented by subtle berry and spicy aromas.
Taste: Medium to full-bodied with soft, velvety fruit and integrated oak flavours.

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 | 100% Shiraz
**winery :** Nederburg Wines
**winemaker :** Elunda Basson
**wine of origin :** Coastal
**analysis :** **alc :** 13.94 % vol **rs :** 2.7 g/l **pH :** 3.54 **ta :** 6.1 g/l
**type :** Red **style :** Dry **wooded**
**pack :** Bottle

Veritas 2005 - Bronze

**ageing :** Although accessible when young, this Shiraz has a good maturation potential of seven to ten 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 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 new, second and third-fill wood for a period 12 to 18 months.

## Nederburg Wines

Paarl

021 862 3104
www.nederburg.com