

Nederburg Manor House Shiraz 2004

Swiss International Air Lines Wine Awards 2006 â€” Bronze

Colour: Ruby with a youthful purple tinge.

Bouquet: Plums, roasted almonds and wild bramble-berry fruit. It seems as if black peppercorns were milled directly into the glass!

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

Best suited to spicy dishes such as Szechuan sizzling beef, Thai chicken satay, beef in peanut sauce, chili con carne or oxtail. Very good with barbecued meats and for the vegetarian: partner with cauliflower gratin and vegetarian moussaka. This Shiraz works very well with mature cheddar cheese, double Gloucester, Gruyere or French Tomme.

variety : Shiraz | Shiraz

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 14.30 % vol rs : 2.96 g/l pH : 3.55 ta : 5.79 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 majority of the fruit (67%) was sourced mainly from Paarl vineyards, both trellised and bush and established in well-drained either granitic or gravel soils. The balance of grapes were sourced from Nederburgâ€™s dedicated dryland farm in Darling. In both instances fruit was delivered with excellent concentration of colour and flavour and with ripe tannins.

in the cellar : After 24 hours of cold soaking, the grapes were fermented in traditional open tanks over 14Â° days at 28Â°C and then left on the skins for a further week to ensure good colour and tannin extraction. The wine was matured in small oak barrels for 12 months. One racking was performed after the first 6 months of maturation. The barrels used were a combination of new, second-fill and third-fill, mainly from France (70%) but also from America (30%). The final blend was made up after 12 months in wood.



Nederburg Wines

Paarl

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