

Nederburg Baronne 2003

Colour: Burnished ruby red with rich garnet hues and fiery red glints.

Bouquet: Ripe black currant fruit with a hint of chocolate and a whiff of leather, no doubt from the Shiraz.

Palate: Medium-bodied with savoury flavours of smoked meat.

Serve with Irish stew, a Lancashire hotpot, corned beef hash, oxtail, steak and kidney pie, cottage pie, meatballs, savoury mince or chili con carne. A most versatile wine to have around when the home cook reaches for a bottle to enhance those wholesome family meals.

variety : Cabernet Sauvignon | 58% Cabernet Sauvignon, 42% Shiraz

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 2.2 g/l pH : 3.52 ta : 6.5 g/l

type : Red **style** : Dry **body** : Medium **wooded**

pack : Bottle

in the vineyard : Nederburg is South Africa's leading and most decorated winery, winner of more international and domestic awards than any other in the country. It has also been rated one of South Africa's best loved brands by WINE magazine, while the winery itself won the International Wine Tourism Award for Cape Town in the 2004 Great Wine Capitals Global Network Awards, presented in Melbourne.

Its universal appeal lies in Nederburg's ability to make classically structured wines with fruit-rich flavours. Our hallmark combination of finesse and fruit is evident in all our wines.

Our winery is supported by an extensive investment in superior plant material, propagated at a dedicated nursery, Ernita, near Wellington; long-standing relationships with supplier growers; ongoing viticultural research; and a cellar that comfortably accommodates production for growth markets, as well as specialist, connoisseur wines.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Elunda Basson, who produces the red wines and Tariro Masayiti, who makes the whites.

Planted between 1990 and 1998, the fruit for this wine was sourced from vineyards in the Paarl and Stellenbosch areas. The grapes grow in soil originating from decomposed granite on south-westerly to westerly slopes and are situated at an altitude of 300 m above sea level.

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

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



Nederburg Wines

Paarl

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