

Nederburg Shiraz Pinotage 2005

Colour: Ruby with purple edges.

Bouquet: Lots of berry fruit with hints of spice and a smokey Background.

Palate: Medium to full-bodied with soft, velvety fruit and a hint on Cinnamon 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 | 70% Shiraz, 30% Shiraz

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 4.36 g/l pH : 3.80 ta : 5.06 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : Although accessible when young, this wine has a maturation potential of 4 to 5 years.

in the vineyard : The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch regions. The vineyards are situated on south-westerly facing slopes and at altitudes of 60 m to 80 m.

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. The wine was matured in new, second and third-fill wood for a period of 4 months.



Nederburg Wines

Paarl

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