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Nederburg Shiraz 2005

2007 International Wine Challenge â€“ Commended
Colour: Dark ruby.

Bouquet: Aromas of ripe plums, berries and oak spice with a hint of cigar box.

Palate: Rich and full bodied with ripe plums new leather and a good tannic structure.

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 : 13.78 % vol rs : 3.6 g/l pH : 3.41 ta : 6.87 g/l
type : Red style : Dry body : Full wooded
pack : Bottle closure : Cork

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

in the vineyard : **The vineyards (viticulturist: Drikus Heyns)**
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

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