

Nederburg Baronne (Cabernet Sauvignon Shiraz) 2005

2007 Decanter World Wine Awards â€” Bronze Medal

Colour: Ruby red.

Bouquet: Sweet-scented Satsuma plum, red berries with cassis and herbs.

Palate: A smooth, velvety, medium-bodied wine, with juicy plum, cherry fruit and spicy wood flavours.

Serve with heart-warming roast lamb, coq au vin, steak, venison, mature cheeses, pizza and pasta dishes.

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

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 14.45 % vol rs : 3.35 g/l pH : 3.66 ta : 5.78 g/l

type : Red style : Dry body : Medium taste : Fragrant wooded

pack : Bottle closure : Cork

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in the vineyard : The grapes were sourced from vineyards in the Paarl and Stellenbosch areas. Planted between 1990 and 1998 in soil of decomposed granite, the vineyards face southwesterly to westerly at an altitude of 300 m. The vines, grafted onto nematode resistant rootstock Richter 99, 110 and 101 - 114, are grown 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 between 23Â° and 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 between 25Â° and 28Â°C. After malolactic fermentation the wine was matured in wood for a period of 8 to 12 months.



Nederburg Wines

Paarl

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