

## Nederburg Foundation Duet 2006

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Colour: Ruby with purple edges.

Bouquet: Lots of berry fruit with hints of spice and a smoky background.

Palate: Medium to full-bodied with soft velvety fruit, a hint of cinnamon and integrated oak flavours.

Serve with Mediterranean meat dishes such as spicy lamb, souvlaki or kebabs or traditional roasts, oxtail and barbecued steaks.

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**variety** : Shiraz | 70% Shiraz, 30% Pinotage

**winery** : Nederburg Wines

**winemaker** : Elunda Basson

**wine of origin** : Coastal

**analysis** : alc : 14.11 % vol    rs : 4.16 g/l    pH : 3.80    ta : 5.06 g/l

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

**pack** : Bottle    **closure** : Cork

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**in the vineyard** : The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch areas. The vineyards are situated on south to south-westerly facing slopes at altitudes of 60 m to 80 m. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114 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** : After harvesting the grapes 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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