

Nederburg The Winemasters Reserve Shiraz 2006

2008 Veritas Awards - Bronze Medal
2008 Michelangelo Awards - Silver Medal
2008 Lexus WINE Shiraz Challenge - Winner

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.

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 : 14.14 % vol rs : 3.68 g/l pH : 3.54 ta : 5.42 g/l

type : Red style : Dry body : Full wooded

pack : Bottle closure : Cork

2008 Veritas Awards - Bronze Medal
2008 Michelangelo Awards - Silver Medal
2008 Lexus WINE Shiraz Challenge - Winner

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

in the vineyard : 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 : 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. After malolactic fermentation the wine was matured in new, second and third-fill wood for a period 12 to 18 months.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com