

Nederburg Ingenuity Red 2005

Decanter Awards 2008 - Bronze Medal

Colour: Bright, ruby colour with flashes of red garnet.

Aroma: spice, ripe blackberry, cherries and plumbs with a hint of licorice.

Flavour: Spice and ripe fruit combine on the palate of this muscular wine with fresh tannins but subtle oakiness. Supple, elegant yet full-flavoured, it lingers long on the aftertaste.

Ingenuity is Nederburg's platform for innovation and houses exciting new blends made from lesser-known varietals or those combined in interesting new ways.

Serve with dishes prepared with sauces made from reduction of fresh tomatoes, with finely sliced rare beef, Italian cured meats or charcuterie.

variety : Sangiovese | 45.5% Sangiovese, 45.5% Barbera, 9% Nebbiolo

winery : Nederburg Wines

winemaker : Wim Truter

wine of origin : Coastal

analysis : alc : 14.23 % vol rs : 2.44 g/l pH : 3.56 ta : 5.75 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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in the vineyard :

The Sangiovese was grown in dryland vineyards in Groenekloof, Darling, the source of some of the country's leading quality grapes, while the Barbera came from the cool-climate area of Durbanville, and the Nebbiolo from the high slopes of Simondium. All the fruit was hand-harvested and hand-sorted at the cellar.

about the harvest: The Sangiovese was picked at 23° Baling, the Barbera at 24° Baling and the Nebbiolo at 23° Baling.

in the cellar :

Each of the three varietals as separately vinified. IN each instance, 24 hours of cold maceration was followed by two weeks of fermentation on the skins in both open fermenters and wooden vats. Post-fermentation maceration continued for a further three days. The wine was racked off the skins into 500 litre French Radoux oak barrels, where it underwent malolactic fermentation. The choice of medium-sized barrels was to import a gentle wood influence.



Nederburg Wines

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