

## Nederburg Manor House Shiraz 2006

2008 Veritas Awards - Gold Medal

2008 Michelangelo Awards - Silver Medal

2008 Old Mutual Trophy Awards - Silver Medal (82/100)

Decanter Awards 2008 - Bronze Medal

colour: Attractive deep ruby red.

Bouquet: Complexity of black fruit enhanced by spicy notes of cinnamon and cloves.

Palate: Dense ripe black fruit and wood spice with a firm structure, sinewy tannins and long finish.

Serve with elegant, simply flavoured dishes, such as rosemary-infused lamb, free range chicken or petit poussin with thyme, seared grade AAA rump, fillet or sirloin or with Chateaubriand.

variety : Shiraz | 100% Shiraz

winery : Nederburg Wines

winemaker : Wim Truter

wine of origin : Coastal

analysis : alc : 14.29 % vol    rs : 3.09 g/l    pH : 3.52    ta : 5.74 g/l

type : Red    body : Full    taste : Fruity    wooded

pack : Bottle    closure : Cork

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**ageing :** Although accessible when young, this Shiraz has a good maturation potential of five to eight years.

### in the vineyard :

The grapes were sourced from vineyards in the Paarl and Philadelphia, and they were between the ages of seven and eight years at the time of picking. Both received supplementary irrigation only. The Philadelphia vines are planted in well-drained yellow stony Tukulú/Glenrosa soil of shale origin with a fairly good water-holding capacity and ideal for root penetration. The second site in Paarl, on the lower slopes of Simonsberg, is planted in Tukulú soils. Vigour was controlled by the naturally dry conditions, as well as by crop thinning, to produce small berries with good skin to fruit ratios. Yield average 6-7 ton/ha

**about the harvest:** The grapes were harvested at 24° Balling.

### in the cellar :

Each of the blocks was separately vinified. Rhone-yeast was used for fermentation in open-top fermenters for greater measure of control. Their large surface area provides and excellent ratio between the cap and the wine itself, enhancing colour and eventually flavour. The wine was aged in new, second and third-fill tight-grained, mostly small oak, from France, Eastern Europe and America for twelve months before the final assemblage. It received a little egg-white fining before filtering.

## Nederburg Wines

Paarl

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