

Nederburg Shiraz Viognier 2006

Colour: Ruby red.

Bouquet: Aromas of berries, spices and black pepper.

Palate: A medium-bodied wine with an abundance of berries with spicy and peppery nuances.

Serve with most red meat, game and pasta dishes.

variety : Shiraz | 95% Shiraz. 5% Viognier

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : **alc** : 14.00 % vol **rs** : 4.15 g/l **pH** : 3.69 **ta** : 5.47 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

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

in the vineyard :

The Shiraz grapes were sourced from bush and trellised vineyards in the Stellenbosch, Paarl, Malmesbury, Wellington and Worcester areas, situated at altitudes of 50 m to 180 m. The Viognier grapes were sourced from westerly to south-westerly facing, trellised vineyards in the Darling, Philadelphia and Durbanville areas. Ranging in age from four to five years, some of these vineyards grow in dark, alluvial soils and others in decomposed granite.

about the harvest:

The Shiraz grapes were harvested by hand between 24° and 25° Balling during February.

in the cellar :

The wine was fermented for four days on the skins to obtain as much colour and fruit as possible. After fermentation the wine was matured in new French oak for 3 months. There was no skin contact in the vinification of the Viognier, which was fermented and matured in first- and second-fill French oak barrels for a period of 9 months.

Nederburg Wines

Paarl

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