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Nederburg Foundation Shiraz / Viognier 2007

Colour: Ruby red
Bouquet: Aromas of berries, spices and black pepper
Palate: A medium-bodied wine with slight tannins, an abundance of berries underpinned by spicy and peppery nuances

Excellent served with red meat, game and pasta dishes.



variety : Shiraz | 97% Shiraz, 3% Viognier
winery : Nederburg Wines
winemaker : Wim Truter
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 4.15 g/l **pH :** 3.69 **ta :** 5.47 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The Shiraz grapes were sourced from trellised and bush vineyards in the Stellenbosch, Paarl, Malmesbury, Wellington and Worcester areas, situated some 50m to 180m above sea level. The Viognier grapes were sourced from west to south-west facing, trellised vineyards in the Darling, Philadelphia and Durbanville areas. Some of these vineyards are grown in dark, alluvial soils while others are grown in decomposed granite. Grafted onto Richter 99 trellised on a five-wire hedge system, the vines, four to five years of age, received no irrigation.

about the harvest: The grapes were harvested by hand at 23° to 24° Balling during February.

in the cellar : The Shiraz and Viognier grapes were crushed together into one fermentation tank and co-fermented for approximately seven days. Pump-overs were performed regularly. Upon completion of fermentation the wine was matured in second- and third-fill barrels for a period of six months. A combination of French and American oak was used.

Nederburg Wines

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