

Nederburg Foundation Shiraz/Pinotage 2007

Colour: Ruby with purple edges.

Bouquet: Lots of berry fruit with hints of spice and a smoky background.

Palate: Medium to full-bodied with soft velvety fruit, a hint of cinnamon and integrated oak flavours.

Serve with Mediterranean meat dishes such as spicy lamb, souvlaki or kebabs or traditional roasts, oxtail and barbecued steaks.

variety : Shiraz | 70% Shiraz, 30% Pinotage

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : **alc** : 13.60 % vol **rs** : 4.16 g/l **pH** : 3.65 **ta** : 5.06 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

2009 Berlin Wine Trophy - Gold Medal

in the vineyard : The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch areas. The vineyards are situated on south to south-westerly facing slopes at altitudes of 60 m to 80 m. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114 receive supplementary irrigation by means of an overhead sprinkler system.

about the harvest: The grapes were harvested by hand and machine at 24° 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 25° and 28° C. The wine was matured in new, second-and third-fill wood for a period of 4 months.

Nederburg Wines

Paarl

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