

Nederburg Manor House Shiraz 2007

Colour: Deep ruby.

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

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

Excellent served with bifeck au poivre, boeuf Bourguignon, richly flavoured casseroles, venison and dishes served with a generous sprinkling of fresh cracked black pepper.

variety : Shiraz | 100% Shiraz

winery : Nederburg Wines

winemaker : Wim Truter

wine of origin : Coastal

analysis : alc : 14.08 % vol rs : 2.35 g/l pH : 3.53 ta : 5.74 g/l

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

pack : Bottle **closure :** Cork

2009 Berlin Wine Trophy - Gold Medal

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 Philadelphia and Paarl regions, between seven and eight years of age at the time of picking. Both vineyards received only supplementary irrigation. The Philadelphia vines are grown in deep, well-drained yellow stony Tukul/Glenrosa soil of shale origin with a fairly good water-holding capacity and ideal for root penetration. The Paarl vines, on the lower slopes of the Simonsberg, are grown in Tukul soil. Vigour was controlled by the naturally dry conditions, as well as by crop thinning, to produce small berries with good skin to fruit ratios. Yields averaged six to seven tons per hectare.

about the harvest: The grapes were harvested at 24° Balling and each block was individually vinified.

in the cellar : Rhône yeasts were used for fermentation in open-top fermenters for greater measure of control. Their large surface area provides an excellent ratio between the cap and the wine itself, enhancing colour and eventual flavour. The wine was aged in new-, second- and third-fill tight-grained, mostly small oak vats from France, Eastern Europe and America for 12 months before the final assemblage. It received a light egg-white fining before filtration.



Nederburg Wines

Paarl

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