

## Nederburg The Winemasters Reserve Shiraz 2007

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Colour: Dark ruby.

Bouquet: Ripe fruit, berries and oak spice with a hint of dark chocolate.

Palate: Rich and full bodied with ripe plums, new leather and a good tannic structure.

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

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**variety** : Shiraz | 100% Shiraz

**winery** : Nederburg Wines

**winemaker** : Wim Truter

**wine of origin** : Coastal

**analysis** : alc : 14.05 % vol    rs : 3.64 g/l    pH : 3.47    ta : 5.84 g/l

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

**pack** : Bottle    **closure** : Cork

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

**in the vineyard** : The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch regions. The vineyards are situated on south to south-westerly facing slopes and at altitudes of 60 m to 80 m. The vines, grafted onto nematode resistant rootstock Richter 99, R110 and 101-114, grow under dryland conditions and 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. After malolactic fermentation the wine was matured in new, second and third-fill wood for a period 12 to 18 months.



### Nederburg Wines

Paarl

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