

## Nederburg Ingenuity Red 2006

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**Colour:** Bright, ruby colour with flashes of red garnet.

**Aroma:** spice, ripe blackberry, cherries and plumbs with a hint of licorice.

**Palate:** Spice and ripe fruit combine on the palate of this muscular wine with fresh tannins but subtle oakling. Supple, elegant yet full-flavoured, it lingers long on the aftertaste.

Ingenuity is Nederburg's platform for innovation and houses exciting new blends made from lesser-known varietals or those combined in interesting new ways.

Excellent served with saucy dishes made from a reduction of fresh tomatoes, with finely sliced rare beef, Italian cured meats or charcuterie.

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**variety :** Sangiovese | 45.5% Sangiovese, 45.5% Barbera, 9% Nebbiolo

**winery :** Nederburg Wines

**winemaker :** Wim Truter

**wine of origin :** Coastal

**analysis :** alc : 14.62 % vol   rs : 3.21 g/l   pH : 3.41   ta : 6.13 g/l

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

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

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**in the vineyard :** The Sangiovese grapes were sourced from dryland vineyards in the Groenekloof ward in Darling, the source of some of the country's leading quality grapes. The Barbera grapes were sourced from the cool-climate area of Durbanville, and the Nebbiolo grapes from the high slopes of Simondium.

**about the harvest:** All the fruit was hand-harvested. The Sangiovese was picked at 23° Balling, the Barbera at 24° Balling and the Nebbiolo at 23° Balling.

**in the cellar :** Each of the three varietals was separately vinified. In each instance, 24 hours of cold maceration was followed by two weeks of fermentation on the skins in both open fermenters and wooden vats. Post-fermentation maceration continued for a further three days. The wine was racked off the skins into 500-litre French Radoux oak barrels and malolactic fermentation followed. Medium-sized barrels were used to impart a gentle wood influence. The wine was racked twice, first after three months and then again, after 12 months, when the blend was composed. The blend itself spent an additional eight months in wood. After gentle fining, the wine was bottled and received no filtration.



### Nederburg Wines

Paarl

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