

## Nederburg Foundation Shiraz Pinotage 2008

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**2009 Berlin Wine Trophy - Gold Medal**

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.

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**variety :** Shiraz | Shiraz Pinotage

**winery :** Nederburg Wines

**winemaker :** Tariro Masayiti

**wine of origin :** Coastal

**analysis :** alc : 14.11 % vol    rs : 4.36 g/l    pH : 3.8

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

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

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**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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