

Nederburg Foundation Shiraz / Pinotage 2008

Colour: Ruby with purple edges.

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

Palate: A medium- to full-bodied wine with velvety fruit, cinnamon and integrated oak flavours.

Excellent served with Mediterranean meat dishes such as spicy lamb, souvlaki, 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 : 13.08 % vol rs : 4.5 g/l pH : 3.65 ta : 5.43 g/l

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

pack : Bottle **closure** : Cork

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 between 60m and 80m. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114 received 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 next cool-fermented in temperature-controlled stainless steel tanks for two weeks at 25° to 28° C. The wine was matured in new, second- and third-fill wood for a period of four months.



Nederburg Wines

Paarl

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