

Nederburg Winemasters Reserve Baronne (Cabernet Sauvignon Shiraz) 2008

Colour: Ruby red.

Bouquet: Aromas of blackcurrant, cherries and prunes with spicy nuances.

Palate: Full and velvety with blackcurrant and prune flavours and a good tannin structure

Excellent served with heart-warming roast lamb, coq au vin, red meat steak, venison, mature cheese, pizza and pasta dishes

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz

winery : Nederburg Wines

winemaker : Wilhelm Pienaar

wine of origin : Coastal

analysis : alc : 14.14 % vol rs : 3.8 g/l pH : 3.41 ta : 5.7 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards in the Paarl and Stellenbosch areas. Planted between 1990 and 1998, the vines are grown in soil originating from decomposed granite on south-westerly to westerly facing slopes, situated some 300m above sea level. Grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, they are grown under dryland conditions and, when necessary, receive supplementary irrigation from an overhead sprinkler system.

about the harvest: The grapes were harvested by hand and machine at 23° to 24° Balling during February and March.

in the cellar : The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 25° to 28° C for two weeks. Upon completion of malolactic fermentation the wine was matured in wood for a period of 8 to 12 months.



Nederburg Wines

Paarl

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