

Nederburg Winemasters Reserve Shiraz 2008

Colour: Dark ruby.

Bouquet: Aromas of ripe fruit and berries, oak spice, cinnamon, cloves and a hint of dark chocolate.

Palate: A rich, full-bodied wine with ripe plum and dark chocolate flavours and a good tannic structure.

Excellent served on its own or with Mediterranean meat dishes such as spicy lamb, souvlaki or kebabs as well as with traditional roasts, oxtail and barbecued steaks.

variety : Shiraz | 100% Shiraz

winery : Nederburg Wines

winemaker : Wilhelm Pienaar

wine of origin : Coastal

analysis : alc : 14.61 % vol rs : 3.6 g/l pH : 3.47 ta : 5.51 g/l

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

pack : Bottle **closure** : Cork

Michelangelo CCL International Wine Awards - Gold Medal

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 grown on south-westerly facing slopes, some 60m to 80m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, received supplementary drip-irrigation.

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

in the cellar : The fruit was crushed and fermented in temperature-controlled stainless steel tanks at 25° to 28° C for a period of two weeks. Upon completion of malolactic fermentation the wine was matured in a combination of new-, second- and third-fill wood for a period of 12 to 18 months. A combination of French, American and Eastern-European oak was used.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com