

Nederburg Manor House Shiraz 2009

Colour: Deep ruby

Bouquet: Ripe berries enhanced by spicy notes of cinnamon and clove

Palate: Dense ripe black fruit and wood spice with a firm structure, sinewy tannins and a long finish

Food suggestions: Excellent served with bifteck au poivre, boeuf Bourguignon, richly flavoured casseroles, grilled beef, roast lamb, venison, duck, quail and dishes served with a generous sprinkling of fresh cracked black pepper.

variety : Shiraz | 100% Shiraz

winery : Nederburg Wines

winemaker : Wilhelm Pienaar

wine of origin : Paarl

analysis : alc : 14.40 % vol rs : 3.30 g/l pH : 3.58 ta : 5.61 g/l

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

pack : Bottle **closure** : Cork

2012 Veritas Wine Awards - Bronze Medal

Old Mutual Trophy Wine Show 2012 - Bronze

Veritas 2011 - Gold Medal

in the vineyard : Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The winery was recently chosen as the Winery of the Year in the Platter South African Wine Guide, with an unprecedented five of its wines across the multi-tiered range earning five-star ratings in the 2011 edition. Nederburg also triumphed in Australia at the 2010 Tri Nations Wine Challenge, winning the trophy for top dessert wine. It was also awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in 2008 and again in 2009 and produced the winning Shiraz in the 2008 Lexus WINE Shiraz Challenge. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

As Distell's biggest wine brand, Nederburg is exported to key global markets in the UK, Europe and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand is the result of an extensive infrastructure that includes ongoing viticultural research, implementation of pioneering vineyard practices, sourcing of top-quality grapes; major investment in cellar facilities and an international marketing and distribution network.

Razvan Macici heads the team as Nederburg cellar master. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Tariro Masayiti, who makes the whites.

The Manor House Collection

Nederburg's landmark Manor House that forms the centerpiece of our famous Paarl winery is the inspiration for our hand-made, varietal, "best of best" collection produced from top-performing vineyards. The right of first selection belongs to Manor House. Our viticultural and winemaking teams work jointly to identify fruit in each vineyard for the collection. Hand-picked grapes that stand out for their fine balance of fruit, acid and sugar, for their exceptional concentration and depth of aromas and flavours are reserved for Manor House wines. This wine is made from 100% Shiraz grapes.



Vineyards (viticulturist: Henk van Graan)

The grapes were sourced from vineyards in the Philadelphia and Paarl regions, between eight and nine years of age at the time of picking. Both vineyards received only supplementary irrigation. The Philadelphia vines are grown in deep, well-drained yellow and red stony Tukulu and Clovelly soils of shale origin with a fairly good water-holding capacity and ideal for root penetration. The Paarl vines, on the lower slopes of the Simonsberg, are grown in Tukulu and Clovelly soils with limited compactness. Bunches were loose with uniform exposure to the sun, producing an excellent concentration of black fruit with rich, sweet tannins. The Paarl vines contributed riper, more prominent flavours as well as more pronounced tannins.

about the harvest: The grapes were sourced from vineyards in the Philadelphia and Paarl regions, between eight and nine years of age at the time of picking. The grapes were harvested at 24° Balling.

in the cellar : Each block of grapes was individually vinified. Rhône yeasts were used for fermentation in open-top fermenters for greater measure of control. Their large surface area provides an excellent ratio between the cap and the wine itself, enhancing colour and eventual flavour. The wine was aged in new-, second- and third-fill tight-grained, mostly small oak vats from France, Eastern Europe and America for 12 months before the final assemblage. It received a light egg-white fining before filtration.

Nederburg Wines

Paarl

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