

## Nederburg Ingenuity Red 2008

Colour: Bright ruby red.

Bouquet: Abundant aromas of blackberries, cherries and plums with a hint of oak spice.

Palate: A supple and elegant mouthfeel supported by fresh tannins and subtle oaking. This elegant and muscular

wine displays dark chocolate, prune and sweet spice flavours which linger long on the aftertaste.

Excellent served with saucy dishes made from a reduction of fresh tomatoes, with finely sliced rare beef, Italian cured meats or charcuterie.

**variety :** Sangiovese | 50% Sangiovese, 45% Barbera, 5% Nebbiolo

**winery :** Nederburg Wines

**winemaker :** Wilhelm Pienaar

**wine of origin :** Coastal

**analysis :** alc : 14.80 % vol   rs : 2.96 g/l   pH : 3.55   ta : 5.95 g/l

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

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

Michelangelo International Wine Awards 2011 - Gold Medal  
John Platter - 5 stars

### 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's 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 Ingenuity Collection

Ingenuity is Nederburg's platform for innovation and houses exciting new blends made from lesser-known varieties or those combined in interesting new ways. As the name Ingenuity suggests, Nederburg's ensemble of novel blended wines is an expression of skilled and inventive winemaking intended to explore new pleasures of taste. It targets winelovers who are delighted by craftsmanship and originality.



This wine is made from a blend of Sangiovese (50%), Barbera (45%) and Nebbiolo (5%) grapes.

#### **Vineyards**

The Sangiovese grapes were grown in dryland vineyards in Groenekloof, Darling, the source of some of the country's leading quality grapes, while the Barbera came from the cool-climate area of Durbanville, and the Nebbiolo from the high slopes of Simondium.

**about the harvest:** All the grapes were hand-harvested and hand-sorted at the cellar. The Sangiovese grapes were picked at 23° Balling, the Barbera at 24° Balling and the Nebbiolo at 23° Balling.

#### **in the cellar :**

Each of the three varieties was separately vinified. In each instance, 24 hours of cold maceration was followed by two weeks of fermentation on the skins in both open fermenters and wooden vats. Post-fermentation maceration continued for a further three days. The wine was racked off the skins into 500-litre French Radoux oak barrels and malolactic fermentation followed. Medium-sized barrels were used to impart a gentle wood influence. The wine was racked twice, first after three months and then again, after 12 months, when the blend was composed. The blend itself spent an additional eight months in wood. After gentle fining, the wine was bottled and received no filtration.

## **Nederburg Wines**

**Paarl**

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