

## Nederburg Manor House Fairtrade Shiraz / Mourvèdre 2010

Colour: Deep ruby and opaque.

Bouquet: Ripe berries enhanced by spicy notes of cinnamon and after-eight chocolate.

Palate: Dense ripe black fruit, liquorice and wood spice with a firm structure on entry, followed by sweet tannins on the mid-palate and a lingering finish with sensations of milk chocolate. Smooth and elegant with a flavour profile that persists in the mouth from entry to finish.

Excellent served with bifeck 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 | 90% Shiraz, 10% Mourvèdre

**winery** : Nederburg Wines

**winemaker** : Wilhelm Pienaar.

**wine of origin** : Stellenbosch / Darling

**analysis** : alc : 15.15 % vol   rs : 3.45 g/l   pH : 3.64   ta : 5.41 g/l

**type** : Red   **style** : Dry   **wooded**

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

South African Red Rhône Varietal over £10 - 2012 Decanter World Wine Awards

**in the vineyard** : The grapes for this wine were sourced from vines established in the deep, rich red Tukululo soils of Papkuilsfontein Vineyards in the Groenekloof ward near Darling. The unirrigated vines grow under dryland conditions and delivered intensely flavoured berries with strong varietal character.

### The Manor House Fairtrade Collection

The venture supplying the fruit for this wine, Papkuilsfontein Vineyards in the Groenekloof ward near Darling, has been highlighted for its progressive labour practices and contribution to economic empowerment in the South African wine industry. It is certified by FLO-CERT under the Fair Label Organisation (FLO) Standards that form part of Fairtrade.

**about the harvest**: The grapes were harvested at 24° Balling.

**in the cellar** : Each block 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 Shiraz and Mourvèdre were matured separately for a period of 12 months in a combination of second- and third-fill American, French and Romanian oak barrels.



## Nederburg Wines

Paarl

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