

Nederburg Foundation Duet 2014

Colour: Ruby red with purple edges.

Bouquet: An abundance of berry fruit with hints of spice and a smoky background.

Palate: A medium-to full-bodied wine with velvety fruit, cinnamon and integrated oak flavours.

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

variety : Shiraz | 60% Shiraz, 40% Pinotage

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Paarl

analysis : alc : 13.26 % vol rs : 6.99 g/l pH : 3.58 ta : 5.29 g/l

type : Red **style** : Dry **body** : Medium

pack : Bottle **size** : 750ml **closure** : Screwcap

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 Paarl winery continues to earn five-star ratings for its wines in *Platter's South African Wine Guide*. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. In addition, cellar master Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year at the 2012 International Wine & Spirits Competition (IWSC). 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.

Razvan Macici heads the team as Nederburg cellar master. He is supported by two winemakers who work closely under his direction. They are Samuel Viljoen, who produces the red wines and Natasha Williams, who makes the whites.

Foundation Collection

The Foundation range revives a tradition begun by Nederburg's founder, Philippus Wolvaart, who acquired land in the Paarl Valley in 1791. This laid the foundation for Nederburg as South Africa's most prized name in wine. The range is softly styled with fresh and fruity aromas, making it perfect for everyday drinking.

in the vineyard : The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch areas. The vineyards are situated on south to south-westerly facing slopes at altitudes of between 60 m and 80 m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114 received supplementary irrigation by means of an overhead sprinkler system.

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

in the cellar : This wine is made from a blend of Shiraz (60%) and Pinotage (40%) grapes.

The grapes were crushed and next cool-fermented in temperature-controlled stainless steel tanks for two weeks at 25°C to 28°C. The wine was matured in new, second- and third-fill wood for a period of four months.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com

