

Nederburg Winemasters Reserve Shiraz 2012

Colour: Dark ruby.

Bouquet: Aromas of prunes and cherries, oak spice and a hint of dark chocolate.

Palate: A rich, full-bodied wine with ripe plum, prune 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 : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 13.6 % vol rs : 5.12 g/l pH : 3.6 ta : 5.33 g/l

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

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

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, cellarmaster 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 cellarmaster. 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.

The Winemaster's Reserve Collection

Nederburg's core superpremium wines are accommodated in The Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classic wines treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

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 60 to 80 m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, grow under dryland conditions and receive 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 : The fruit was crushed and fermented in temperature-controlled stainless steel tanks at 25°C 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.



Nederburg Wines

Paarl

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