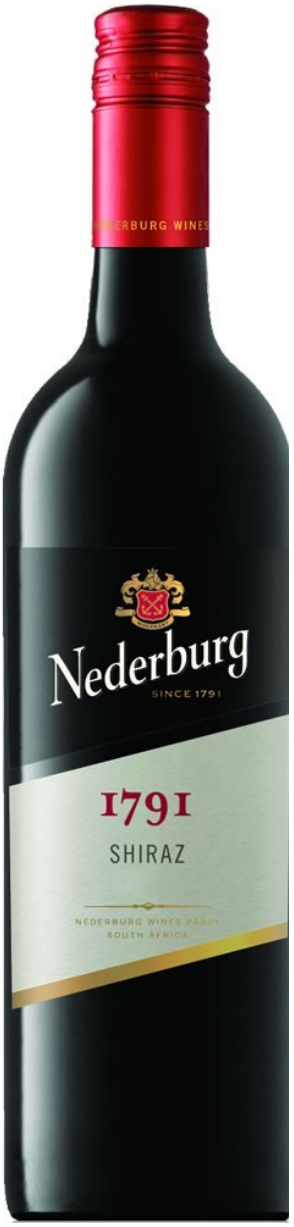
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Nederburg 1791 Shiraz 2016



Colour: Deep red
Bouquet: An abundance of plums and cherries, red and black fruit, with sweet vanilla and oak spice aromas.
Palate: Flavours of red fruit, cherries and dark chocolate with soft, rounded tannins.

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

variety : Shiraz | 100% Shiraz
winery : Nederburg Wines
winemaker : Samuel Viljoen
wine of origin : Western Cape
analysis : **alc :** 13.83 % vol **rs :** 6.78 g/l **pH :** 3.54 **ta :** 5.53 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree, that stems froma culture of innovation and disciplined attention to detail. The wines are refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both world - the New and the Old.

Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.

The Range
Soft and approachable premium wines inspired by more than two centuries of winemaking begun by Nederburg's founder, Philippus Wolvaart, who bought his land in Paarl in 1791.

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

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

in the cellar :
The fruit was crushed and then cool-fermented in temperature-controlled stainless steel tanks for a period of two weeks at between 25º and 28ºC. The wine was matured in contact with French and American oak for four months.

Nederburg Wines

Paarl
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