

Nederburg The Winemasters Shiraz 2015

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, a good tannic structure and lingering oak spice on the aftertaste.

Excellent 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** : 14.56 % vol **rs** : 3.05 g/l **pH** : 3.53 **ta** : 5.52 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 from a 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 worlds - 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:

Nederburg's premium wines are accommodated in The Winemasters ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, treasure the integrity of our grapes in every step of the winegrowing 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 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 24° Balling during February and March

in the cellar :

The fruit was crushed and fermented in temperature-controlled stainless steel tanks at 25° to 28° C for a period of two weeks. Upon completion of malolactic fermentation the wine in contact with a selection of French and American oak for a period of 18 months.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com

