

## Nederburg Ingenuity Spanish Red Blend 2015

Colour: Dark crimson with vivacious flashes of ruby.

Bouquet: Well-ripened dark berries, prunes with traces of leather, tobacco leaf, vanilla and clove.

Palate: Big, bold and layered but fresh and lively with dark fruit flavours, savoury notes and well integrated with wood. Supple, smooth tannins.

Enjoy with bold-flavoured robust dishes prepared with a bit of spice, such as paella, game fish, chorizo, grilled venison beef or pork, smoked meats, moussaka and roasted brinjals, peppers and mushrooms.

**variety** : Tempranillo | 83% Tempranillo, 17% Graciano

**winery** : Nederburg Wines

**winemaker** : Samuel Viljoen

**wine of origin** : Paarl

**analysis** : alc : 14.87 % vol   rs : 2.92 g/l   pH : 3.52   ta : 5.52 g/l

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

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

**ageing** : The wine can be cellared for 10 to 15 years at least.

Ingenuity is a collection of ultra-premium, limited-edition, daringly original, innovative connoisseur blends for the adventurous.

This hand-made wine is made from a blend of Tempranillo (83%) and Graciano (17%) grapes.

**in the vineyard** : The Tempranillo and Graciano, both trellised, were planted in the mid-2000s in Simondium, in well-drained, weathered granite soils with good water retention and that calls for minimal irrigation.

Established around 400m above sea level, the vineyards are shaded by high mountain peaks from the hot, late afternoon sun. This slows down ripening, resulting in concentrated fruit flavours.

**about the harvest**: The grapes were hand-harvested, from individually selected vines, between 24°B and 26°B.

**in the cellar** : The Tempranillo and Graciano were vinified separately. The grapes were received into stainless steel tanks and cold-soaked for three days. Daily tasting of the juice took place during fermentation to determine the amount and length of fermentation cap rotation, which took place next for a period of 24 hours. This was done to ensure optimal extraction of colour as well as tannin to enable the wine to mature. After malolactic fermentation, the wine was pressed and the Tempranillo racked into a selection of first-fill 300-litre French and American oak barrels where it matured for 21 months, while the Graciano was racked into a selection of third- and fourth-fill French and American oak barrels, and matured for a period of 18 months. After careful barrel selection, the wine was racked from barrels, blended and prepared for bottling.



### Nederburg Wines

Paarl

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