

Nederburg Ingenuity Red Blend 2014

A supple and elegant mouthfeel supported by fresh tannins and subtle oaking. This elegant and muscular wine displays ripe fruit and spice flavours which linger long on the aftertaste.

Excellent served with saucy dishes made from a reduction of fresh tomatoes, with finely sliced rare beef, Italian cured meats or charcuterie.

variety : Sangiovese | 49% Sangiovese, 40% Barbera, 11% Nebbiolo

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Paarl

analysis : alc : 13.80 % vol rs : 3.6 g/l pH : 3.50 ta : 5.5 g/l

type : Red **style :** Dry

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

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

in the vineyard : The Sangiovese grapes were grown in dryland vineyards in Groenekloof, Darling, the source of some of the country's leading quality grapes, while the Barbera came from the cool-climate area of Durbanville, and the Nebbiolo from the high slopes of Simondium.

about the harvest: All the grapes were hand-harvested and hand-sorted at the cellar. The Sangiovese grapes were picked at 23° Balling, the Barbera at 24° Balling and the Nebbiolo at 23° Balling.

in the cellar : Each of the three varieties was separately vinified. In each instance, 24 hours of cold maceration was followed by two weeks of fermentation on the skins in both open fermenters and wooden vats. Post-fermentation maceration continued for a further three days. The wine was racked off the skins into 500-litre French Radoux oak barrels and malolactic fermentation followed. Medium-sized barrels were used to impart a gentle wood influence. The wine was racked twice, first after three months and then again, after 12 months, when the blend was composed. The blend itself spent an additional eight months in wood. After gentle fining, the wine was bottled and received no filtration.



Nederburg Wines

Paarl

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