

## Nederburg Manor House Shiraz 2013

**Bouquet:** Ripe berries enhanced by spicy notes of cinnamon and clove.

**Palate:** Dense ripe black fruit and wood spice with a firm structure, velvety tannins and a long finish

Excellent served with bifteck au poivre, boeuf Bourguignon, richly flavoured casseroles, grilled beef, roast lamb, venison, duck, quail and dishes served with a generous sprinkling of fresh cracked black pepper.

**variety :** Shiraz | 100% Shiraz

**winery :** Nederburg Wines

**winemaker :** Samuel Viljoen

**wine of origin :** Western Cape

**analysis :** alc : 14.67 % vol   rs : 1.91 g/l   pH : 3.64   ta : 5.48 g/l

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

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

The Manor House ultra-premium collection comprises single varietal wines made from Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart.

**in the vineyard :** The grapes were sourced from vineyards in the Philadelphia area. Between 8 and 9 years of age at the time of picking, the vines received supplementary irrigation. The vines are grown in deep, well-drained yellow and red stony Tukulu and Clovelly soils of shale origin with a fairly good water-holding capacity and ideal for root penetration. Bunches were loose with uniform exposure to the sun, producing an excellent concentration of black fruit with rich, sweet tannins.

**about the harvest:** The grapes were harvested at 24° Balling and each block was individually vinified.

**in the cellar :** The grapes were harvested at 24° Balling and each block was individually vinified. Rhône yeasts were used for fermentation in open-top fermenters for greater measure of control. Their large surface area provides an excellent ratio between the cap and the wine itself, enhancing colour and eventual flavour. The wine was aged in new-, second- and third-fill tight-grained, and mostly small oak vats from France, Eastern Europe and America for 12 months before the final assemblage.



### Nederburg Wines

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