

Limited Edition Italian Blend 2003

Colour: Deep red.

Bouquet: Abundant aromas of blackberries, cherries and plums with a hint of oak spice.

Palate: 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.

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

variety : Sangiovese | 78% Sangiovese, 15% Barbera & 7% Nebbiolo

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Paarl

analysis : alc : 12.35 % vol rs : 3.40 g/l pH : 3.37 ta : 5.9 g/l

type : Red **body** : Full **taste** : Fruity

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

ageing : Ready to drink now, this wine can be cellared for another six years at least.

A carefully curated, exclusive and unique collection of optimally-cellared wines, made by hand from grapes sourced from top-performing Cape vineyards, only during exceptional vintages.

These age-worthy limited-edition wines feature labels hand-written by Nederburg's cellarmaster. They reflect the winery's long-standing tradition of detailed craftsmanship, honed in equal measures by the passion and precision of every member of the team, in every step they take, from soil to glass. Each hand-crafted wine tells the story of its particular vintage and provenance.

in the vineyard : The Sangiovese came from young vines planted in Simondium, producing grapes with concentrated cherry and cassis flavours with well-balanced acidity. The Nebbiolo imparts rich colours and blackcurrant flavours with soft tannins, while the Barbera gives the wine its lively acidity. Specific bunches and berries were selected in the cellar for vinification.

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 : Made in a New World style.

Each of the three varietals 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 matured in 10 different types of wood, including French, Hungarian and American oak.



Nederburg Wines

Paarl

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