

Nederburg Duet 2016

Colour: Ruby red with purple edges.

Bouquet: An abundance of berry fruits such as dark cherries with hints of spice and a gentle oaky undertone.

Palate: A medium-to full-bodied wine with velvety fruit, cinnamon and integrated oak flavours.

Excellent served with Mediterranean meat dishes such as spicy lamb, souvlaki, kebabs or traditional roasts, oxtail and barbecued steaks.

variety : Shiraz | Shiraz/ Pinotage

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Paarl

analysis : alc : 13.56 % vol rs : 6.88 g/l pH : 3.64 ta : 5.28 g/l

type : Red **style :** Dry **body :** Medium

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

in the vineyard : The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch areas. These vineyards are situated on south- to south-westerly facing slopes at altitudes of between 60m and 80m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114 received 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 grapes were crushed and next cool-fermented in temperature-controlled stainless steel tanks for two weeks at 25°C to 28°C. The wine was matured in new, second- and third-fill wood for a period of four months.



Nederburg Wines

Paarl

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