

Nederburg Duet 2017

Colour: Rubyred with dark edges

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

Palate: A medium-to full-bodied wine with sweet, juicy red fruit, integrated oak flavours and velvety tannins.

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 : 14.22 % vol rs : 6.58 g/l pH : 3.67 ta : 5.18 g/l

type : Red style : Dry body : Medium wooded

pack : Bottle size : 750ml closure : Screwcap

ageing : The wine was matured for four months in contact with French and American oak.

Softly-styled with fresh and fruity flavours, these wines celebrate a journey with the love of winemaking at heart. This wine is made from a blend of Shiraz (54%) and Pinotage (36%) grapes.

in the vineyard : The grapes were sourced from vineyards across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.

about the harvest: The grapes were harvested by hand and machine at 24° Balling during February and March.

in the cellar : They were crushed and then fermented in temperature-controlled stainless steel tanks for two weeks at 25°C to 28°C.



Nederburg Wines

Paarl

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