

Nederburg The Winemasters Shiraz 2016

Colour: Dark ruby

Bouquet: Aromas of dark berries and cherries, peppadews, spice and a hint of dark chocolate.

Palate: A rich, full-bodied wine with ripe plum and dark fruit flavours and a good tannic structure.

Prominent oak spice on the aftertaste.

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

variety : Shiraz | 100% Shiraz

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 14.22 % vol rs : 3.82 g/l pH : 3.60 ta : 5.39 g/l

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

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

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's longestablished tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills. This wine is made from Shiraz 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 : The fruit was crushed and fermented in temperature-controlled stainless steel tanks at 25° to 28° C for a period of two weeks. Upon completion of malolactic fermentation, the wine was matured in contact with French and American oak for a period of 20 months.



Nederburg Wines

Paarl

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