

Nederburg Manor House Shiraz 2016

Colour: Deep ruby red.

Bouquet: Aromas of ripe dark berries and black pepper.

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

Excellent 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 : 14.45 % vol rs : 2.35 g/l pH : 3.63 ta : 5.80 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 some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart. This wine is made from Shiraz grapes.

in the vineyard : The fruit for this wine was sourced from selected topperforming vineyards situated 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. Each block was picked at optimum ripeness and vinified separately

about the harvest: The grapes were harvested by hand and machine at 22° to 23,5° Balling, from mid-February until the end of March.

in the cellar : The fruit was crushed and then cool-fermented on the skins in temperature-controlled stainless steel tanks at 25° to 28°C for two weeks. The wine was aged in new, second- and third-fill French, Eastern European and American oak barrels for 23 months before final assemblage.

Cellarmaster: Andrea Freeborough



Nederburg Wines

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