

Nederburg The Manor Shiraz 2016

Deep red. An abundance of plums and cherries, red and black fruit, with sweet vanilla and oak spice aromas. Flavours of red fruit, cherries and dark chocolate with soft, rounded tannins.

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

variety : Shiraz | Shiraz

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 13.83 % vol rs : 6.78 g/l pH : 3.54 ta : 5.53 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

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

Soft, juicy, smooth-drinking, well-balanced premium wines inspired by the harmonious, graceful lines of Nederburg's H-shaped Cape Dutch manor house, built in 1800.

Available: Europe/UK

in the vineyard : The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch regions. These vineyards are situated on south- to south-westerly facing slopes, at altitudes of 60 to 80 m above sea level. Grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, the vines grow under dry-land conditions and receive supplementary irrigation by means of an overhead sprinkler system.

in the cellar : The grapes were harvested by hand and machine at 24° Balling during February and March. The fruit was crushed and then cool-fermented in temperature-controlled stainless steel tanks for a period of two weeks at between 25° and 28°C. The wine was matured in contact with French and American oak for four months.

Cellarmaster: Andre Freeborough



Nederburg Wines

Paarl

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