

Nederburg The Manor Shiraz 2017

COLOUR Deep red. **BOUQUET** An abundance of plums, cherries, red and black fruit with sweet vanilla and oak spice aromas. **PALATE** Flavours of red fruit, cherries and dark chocolate with spicy notes of pepper and 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** : 14.35 % vol **rs** : 6.67 g/l **pH** : 3.64 **ta** : 5.27 g/l

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

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

Juicy, smooth-drinking and well-balanced premium wines inspired by the harmonious, graceful lines of Nederburg's H-shaped Cape Dutch manor house, built in 1800. This wine is made from Shiraz grapes.

Available: Europe/UK

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.

in the cellar :

The grapes were harvested by hand and machine at 22° to 23,5° Balling from mid-February until the end of March. The fruit was crushed and fermented on the skins in temperature-controlled stainless steel tanks at 25° to 28°C for two weeks. The wine was matured in contact with French and American oak for a period of four months.

CELLARMASTER Andrea Freeborough



Nederburg Wines

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