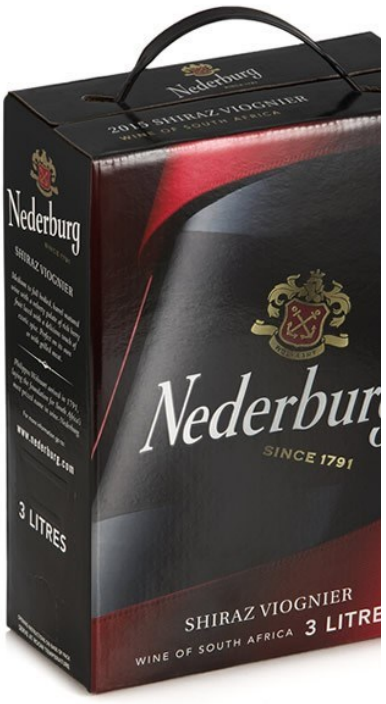
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Nederburg Shiraz Viognier 2018

Plum red. Aromas of red cherries and vanilla oak spice. A medium-bodied wine with slight tannins, an abundance of red juicy berries underpinned by vanilla oak spice.

Excellent with red meat, game and pasta dishes.

variety : Shiraz | 97% Shiraz, 3% Viognier
winery : Nederburg Wines
winemaker : Samuel Viljoen
wine of origin : Western Cape
analysis : **alc :** 13.52 % vol **rs :** 5.50 g/l **pH :** 3.62
type : Red **style :** Dry **body :** Medium **taste :** Fruity
pack : 0 **size :** 3000ml **closure :** 0



Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.

Softly-styled with fresh and fruity flavours, these wines celebrate a journey with the love of winemaking at heart.

Available in Europe

in the vineyard : The Shiraz grapes were sourced from trellised and bush vines in the Stellenbosch, Paarl, Malmesbury, Wellington and Worcester areas, situated some 50m to 180m above sea level. The Viognier grapes were sourced from west to south-west facing, trellised vineyards in the Darling, Philadelphia and Durbanville regions. Some of these vineyards are grown in dark, alluvial soils while others are grown in decomposed granite. Grafted onto Richter 99 rootstocks and trellised on a five-wire hedge system, the vines, four to five years of age, received no irrigation.

in the cellar : The grapes were harvested at 24° to 25° Balling during February. The Shiraz grapes were fermented on the skins for a period of four days to extract as much colour and fruit flavour as possible. Upon completion of malolactic fermentation, the wine was matured in new French oak barrels for three months. No skin contact was allowed in the vinification of the Viognier grapes which were fermented in first- and second-fill French oak barrels and matured for nine months.

Nederburg Wines
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