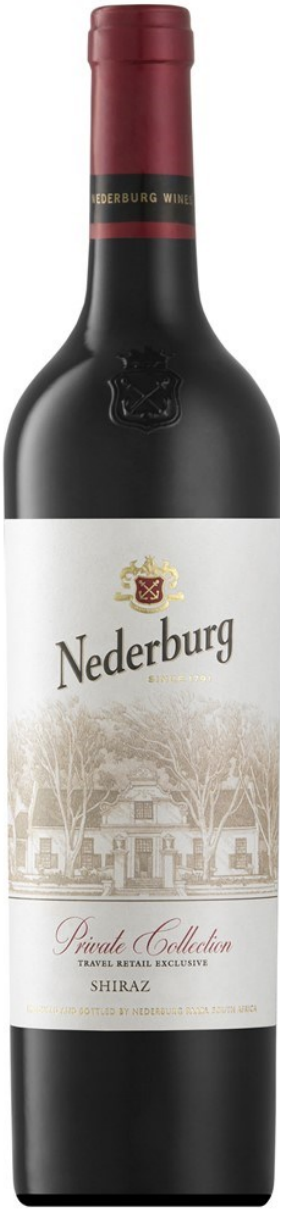
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Nederburg Private Collection Shiraz 2016

Deep ruby red. Aromas of ripe dark berries and black pepper. 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 **taste :** Fragrant
pack : Bottle **size :** 0 **closure :** Cork

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. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.

Private Collection is an ultra-premium ensemble of five single varietal wines and a blend, produced from top-performing vineyards, and exclusive to travel retail. Our viticultural and winemaking teams work jointly to identify fruit in each vineyard for this luxury range. Hand-picked grapes that stand out for their fine balance of fruit, acid and sugar, for their exceptional concentration and depth of aromas are reserved for Private Collection wines.

Available: Travel retail exclusive

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 22º to 23,5º Balling, from mid-February until the end of March. The fruit was crushed and then cool-fermented on the skins in temperature-controlled stainless-steel tanks at 25º to 28ºC 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 blending and bottling.

CELLARMASTER Andrea Freeborough

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