

Nederburg Duet 2019

Colour: Ruby red with dark edges.

Bouquet: An abundance of summer berries and red cherries with a hint of spice and a gentle oak undertone.

Palate: A medium-bodied wine with sweet and juicy red fruit flavours, integrated oak and velvety tannins.

Available in South Africa, the United Kingdom, Europe and the Netherlands.

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

variety : Shiraz | 55% Shiraz, 39% Pinotage, 6% Graciano

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Paarl

analysis : alc : 13.14 % vol rs : 6.02 g/l pH : 3.55 ta : 5.41 g/l

type : Red **style :** Dry **body :** Medium **wooded**

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

ageing : The wine was matured for four months in contact with French and American oak.

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

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.

about the harvest: The grapes were harvested by hand and machine at 24° Balling during February and March.

in the cellar : They were crushed and then fermented in temperature-controlled stainless-steel tanks for two weeks at 25° to 28°C. The wine was matured for seven months in contact with French and American oak.

CELLAR-MASTER Lizelle Gerber

Nederburg Wines

Paarl

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