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Nederburg Shiraz 2018



Colour: Crimson red
Bouquet: A gentle whiff of coffee bean and fynbos with succulent plum and cherry aromas in the background.
Palate: Packed with plum, black cherry and a touch of leather. Dried herbs and fynbos follow through to a velvety mouthfeel with a modest tannin grip. Elegantly structured and rewardingly long.

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

variety : Shiraz | 100% Shiraz
winery : Nederburg Wines
winemaker : Samuel Viljoen
wine of origin : Paarl
analysis : **alc :** 13.62 % vol **rs :** 4.18 g/l **pH :** 3.46 **ta :** 5.91 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

Nederburg's core range of varietal and blended wines is an expression of its proud legacy of winemaking excellence, dating back to 1791. These classically styled, food friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

in the vineyard : The grapes were sourced from top-performing vineyards situated in the Darling, Cape Town and Paarl wine-growing areas. The vines are grown in granite and shale soils, resulting in grapes with a higher natural acidity and resulting freshness. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to a well-balanced acidity, in turn contributing to better tannin structure and fruit expression
as well as deeper colour intensity.

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

in the cellar : On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28° C for 14 days. Additional oxygen was given during fermentation to add to colour intensity and realise a more polished and accessible tannin structure. Malolactic fermentation was strictly controlled and bacteria inoculated to
enhance freshness and vibrancy of flavour. The wine was left on the fine lees after blending, for increased freshness and longevity. Oak trials were done on each vineyard block and a significant portion of the wine was fermented in French oak for 10 months, with the final blend aged in big oak vats to add to the complexity of the wine, achieve better oak integration, as well as for a more expressive nose and palate. The wine was released after at least 3 months of bottle ageing to allow the wine to recover from bottle shock and to ensure all components are in balance. Plant proteins were used exclusively during setting and fining, making this wine suitable for vegans and vegetarians.

CELLAR-MASTER: Lizelle Gerber

Nederburg Wines
Paarl

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