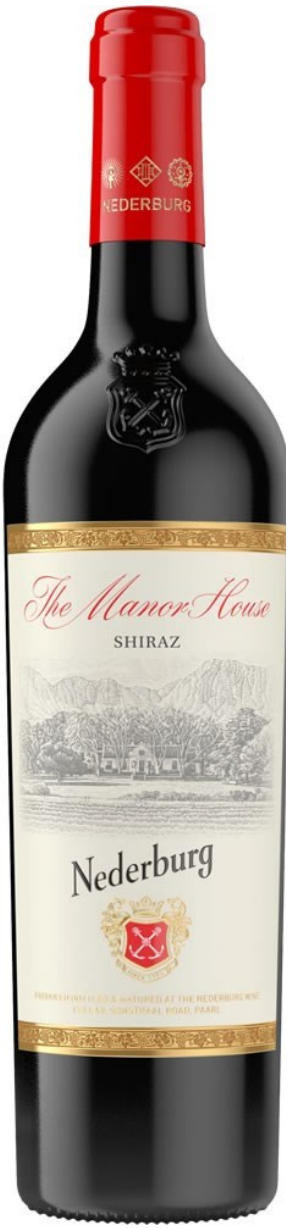
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Nederburg Manor House Shiraz 2019

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 : Elunda Basson
wine of origin :
analysis : **alc :** 14.03 % vol **rs :** 4.17 g/l **pH :** 3.58 **ta :** 5.65 g/l
type : Red **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2023 Investec Trophy Wine Show - Bronze

ageing : Although accessible when young, this Shiraz has a good maturation potential of five to eight years.

Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

in the vineyard : The grapes were sourced from top-performing vineyards situated in the Groenekloof, Coastal, Wellington and Stellenbosch 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 24º 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 25º to 28º C for 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with mostly French and some American oak for a period of 15 months.

Nederburg Wines

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