

## 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 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. 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

Paarl

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