

Nederburg Classic Duet 2023

Ruby red with dark edges. An abundance of summer berries and red cherries, with hints of spice and a gentle oak undertone. A medium-bodied wine with sweet, juicy red fruit, integrated oak flavours and soft velvety tannins.

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

variety : Shiraz | 57% Shiraz, 39% Pinotage, 4% Petite Verdot

winery : Nederburg Wines

winemaker : Zinaschke Steyn

wine of origin : Paarl

analysis : alc : 13.72 % vol rs : 6.56 g/l pH : 3.72 ta : 5.42 g/l

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

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

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

in the cellar : The grapes were harvested by hand and machine at 24° Balling during February and March. 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 six months in contact with French and American oak.



Nederburg Wines

Paarl

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