

Nederburg Private Bin Shiraz 2002

Swiss International Air Lines Wine Awards 2006 â€ Seal of Approval

Fairbairn Capital Trophy Wine Show 2005 - Bronze

International Wine Challenge 2005 - Seal of Approval

Colour: Appealing bright ruby red.

Bouquet: A smoky, spicy nose laced with berries.

Taste: Floral and spicy flavours on the palate, with a subtle presence of oak.

Pair with venison, beef, Boeuf Bourguignon, oxtail, rare steak, barbequed and other red meats, as well as roast duck. It stands up well to spicy seasonings and peppery dishes. Also serve with cheeses such as Swiss Appenzell, French Tomme, and mature Cheshire.

variety : Shiraz | 100% Shiraz

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 13.88 % vol rs : 2.70 g/l pH : 3.39 ta : 6.39 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

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ageing : Maturation potential: Its firm but supple tannins, he says, give the wine excellent maturation potential and it can be expected to hold its own for at least 10 to 12 years.

in the vineyard : The grapes were sourced from dryland, trellised vineyards in Philadelphia, Paarl and Stellenbosch, planted between 1990 and 1998, and grown in Kroonstad soil and decomposed granite. The vineyards are situated on south to south-westerly facing slopes and at altitudes of 60 m to 80 m. Grafted onto nematode resistant rootstock Richter 99, R110, and 101-14 and grown under dryland conditions, the vineyards received supplementary irrigation by means of an overhead sprinkler system.

about the harvest: The grapes were harvested by hand at 23,5Â° Balling during February and March.

in the cellar : The grapes were fermented on the skins for 10 to 14 days at 25Â° to 28Â°C. The free run wine was kept separate from the pressed wine, all fermented in small tanks, manually pumped over. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was racked regularly over the 24 month maturation period and aged in a combination of new French (80%), Hungarian and American barrels.



Nederburg Wines

Paarl

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