



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.

THE MANOR HOUSE

Nederburg The Manor House Shiraz | 2018

THE RANGE:

The Manor House ultra-premium collection comprises single varietal wines made from some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart.

VINEYARDS:

The fruit for this wine was sourced from selected top-performing vineyards situated across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine. Each block was picked at optimum ripeness and vinified separately.

WINEMAKING:

The grapes were harvested by hand and machine at 22° to 23,5° Balling, from mid-February until the end of March. The fruit was crushed and then cool-fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28°C for two weeks. The wine was aged in new, second- and third-fill French, Eastern European and American oak barrels for 25 months before final assemblage.

WINEMAKER:	Samuel Viljoen		
VARIETY / VARIETIES:	Shiraz (100%)		
COLOUR:	Deep ruby red.		
BOUQUET:	Aromas of ripe dark berries and black pepper with hints of oak.		
PALATE:	Dense ripe black fruit, vanilla nuances and sweet wood spice with a firm structure, velvety tannins and a long finish.		
FOOD SUGGESTIONS:	Excellent with bifeck au poivre, beef Bourguignon, richly flavoured casseroles, grilled beef, roast lamb, venison, duck, quail and dishes served with a generous sprinkling of fresh cracked black pepper.		
RESIDUAL SUGAR:	1.60 g/l	ALCOHOL:	14.73 %
TOTAL ACIDITY:	6.25 g/l Tartaric	PH:	3.44

