

MANOR HOUSE

Home of our Winemaster.



Shiraz 2009

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The Paarl winery has earned five-star ratings for three wines in the 2012 edition of Platter's South African Wine Guide. Three five-star ratings is the highest number achieved by any producer in the new edition of the guide and Nederburg shares this distinction with two other wineries. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. The winery brought home six gold and six best-in-class ratings from the 2011 International Wine & Spirit Competition (IWSC) in London and won two double gold and nine gold medals at the 2011 Veritas Awards, South Africa's National Wine Show. Nederburg was also awarded three trophies at the 2012 Decanter World Wine Awards. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment. Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Wim Truter, who makes the whites.

This wine is made entirely from Shiraz grapes.

The Manor House Collection: Nederburg's landmark Manor House that forms the centerpiece of our famous Paarl winery is the inspiration for our hand-made, varietal, "best of best" collection produced from top-performing vineyards. The right of first selection belongs to Manor House. Our viticultural and winemaking teams work jointly to identify fruit in each vineyard for the collection. Hand-picked grapes that stand out for their fine balance of fruit, acid and sugar, for their exceptional concentration and depth of aromas and flavours are reserved for Manor House wines.

Vineyards: The grapes were sourced from vineyards in the Philadelphia and Paarl regions, between eight and nine years of age at the time of picking. Both vineyards received only supplementary irrigation. The Philadelphia vines are grown in deep, well-drained yellow and red stony Tukulu and Clovelly soils of shale origin with a fairly good water-holding capacity and ideal for root penetration. The Paarl vines, on the lower slopes of the Simonsberg, are grown in Tukulu and Clovelly soils with limited compactness. Bunches were loose with uniform exposure to the sun, producing an excellent concentration of black fruit with rich, sweet tannins. The Paarl vines contributed riper, more prominent flavours as well as more pronounced tannins.

Winemaking: The grapes were harvested at 24° Balling and each block was individually vinified. Rhône yeasts were used for fermentation in open-top fermenters for greater measure of control. Their large surface area provides an excellent ratio between the cap and the wine itself, enhancing colour and eventual flavour. The wine was aged in new-, second- and third-fill tight-grained, mostly small oak vats from France, Eastern Europe and America for 12 months before the final assemblage. It received a light egg-white fining before filtration.

Cellarmaster

Razvan Macici

Winemaker

Wilhelm Pienaar

Colour

Deep ruby

Bouquet: Ripe berries enhanced by spicy notes of cinnamon and clove.

Palate: Dense ripe black fruit and wood spice with a firm structure, sinewy tannins and a long finish.

Food suggestions: Excellent served with bifeck au poivre, boeuf Bourguignon, richly flavoured casseroles, grilled beef, roast lamb, venison, duck, quail and dishes served with a generous sprinkling of fresh cracked black pepper.

Analysis

Residual sugar: 3.30 grams/litre

Alcohol: 14,40% by volume

Total Acidity: 5,61 grams/litre

pH: 3,58



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MASTERING WINE