



NEDERBURG

South Africa's
most awarded wine.



ITALIAN RED BLEND 2007

Background

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 winery was awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in both 2009 and 2008, and produced the winning Shiraz in the 2009 Syrah du Monde in France, as well as in the 2008 Lexus WINE Shiraz Challenge. Nederburg was also the International Wine & Spirits Competition's most successful South African wine producer in 2009 with 14 best-in-class ratings. The winery is frequently honoured in the Tri-Nations Wine Challenge, involving New Zealand and Australia. It also performs extremely well at the annual Veritas Awards (in 2009 winning the second highest number of double gold and gold medals), as well as the Michelangelo International Wine Awards. It has earned trophies, gold medals and best-in-class ratings on the annual International Wine & Spirit Competition in London, bringing home two trophies in 2009. Two of the cellar's wines are also rated five stars in the 2010 edition of the Platter's South African Wine guide. 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.

Nederburg is exported to key global markets in the UK, Europe, North America and Australasia, where it is steadily building a presence and reputation for elegantly styled wines with fruit-rich flavours. Its growing success is the result of an extensive infrastructure that includes ongoing viticultural research, implementation of pioneering vineyard practices, sourcing of top-quality grapes; major investment in cellar facilities and an international marketing and distribution network.

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 Tariro Masayiti, who makes the whites.

The Ingenuity Collection

Ingenuity is Nederburg's platform for innovation and houses exciting new blends made from lesser-known varieties or those combined in interesting new ways. As the name Ingenuity suggests, Nederburg's ensemble of novel blended wines is an expression of skilled and inventive winemaking intended to explore new pleasures of taste. It targets winelovers who are delighted by craftsmanship and originality.

This wine is made from a blend of Sangiovese (45,5%), Barbera (45,5%) and Nebbiolo (9%) grapes.

Vineyards

The Sangiovese grapes were grown in dryland vineyards in Groenekloof, Darling, the source of some of the country's leading quality grapes, while the Barbera came from the cool-climate area of Durbanville, and the Nebbiolo from the high slopes of Simondium.

Winemaking

All the grapes were hand-harvested and hand-sorted at the cellar. The Sangiovese grapes were picked at 23° Balling, the Barbera at 24° Balling and the Nebbiolo at 23° Balling. Each of the three varieties was separately vinified. In each instance, 24 hours of cold maceration was followed by two weeks of fermentation on the skins in both open fermenters and wooden vats. Post-fermentation maceration continued for a further three days. The wine was racked off the skins into 500-litre French Radoux oak barrels and malolactic fermentation followed. Medium-sized barrels were used to impart a gentle wood influence. The wine was racked twice, first after three months and then again, after 12 months, when the blend was composed. The blend itself spent an additional eight months in wood. After gentle fining, the wine was bottled and received no filtration.

Winemaker
Wilhelm Pienaar

Colour
Bright cherry red with flashes of red garnet.

Bouquet
Aromas of sweet tobacco and leather complimented by fruity nuances of ripe strawberries and cherries and displaying lingering notes of cedar wood and cinnamon spice.

Palate
A supple and elegant mouthfeel supported by fresh tannins and subtle oaking. This elegant and muscular wine displays dark chocolate, prune and sweet spice flavours which linger long on the aftertaste.

Food suggestions
Excellent served with saucy dishes made from a reduction of fresh tomatoes, with finely sliced rare beef, Italian cured meats or charcuterie.

Alcohol
14,97%

Residual sugar
3,51 grams/litre

pH
3,37

Acidity
6,37 grams/litre