

INGENUITY

Fusion of tastes from our
Winemaster.



Red Italian Blend 2011

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 continues to earn five-star ratings for its wines in Platter's South African Wine Guide. 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. In addition, cellarmaster Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year at the 2012 International Wine & Spirits Competition (IWSC). 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 Natasha Williams, who makes the whites.

This wine is made from a blend of Sangiovese (50%), Barbera (45%) and Nebbiolo (5%) grapes.

The Ingenuity Collection: Ingenuity is Nederburg's platform for innovation and houses exciting new blends made from lesser-known varietals 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.

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 varietals 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.

Cellarmaster

Razvan Macici

Winemaker

Wilhelm Pienaar

Colour

Bright ruby red.

Bouquet: Abundant aromas of blackberries, cherries and plums with a hint of oak spice.

Palate: A supple and elegant mouthfeel supported by fresh tannins and subtle oaking. This elegant and muscular wine displays ripe fruit and 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.

Analysis

Residual sugar: 2,30 grams/litre

Alcohol: 14,13% by volume

Total Acidity: 6,00 grams/litre

pH: 3,43



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