

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree, that stems from a culture of innovation and disciplined attention to detail. The wines are refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



Ingenuity

ITALIAN BLEND 2014

RANGE BACKGROUND *Ingenuity is a collection of ultra-premium, limited-edition, daringly original, innovative connoisseur blends for the adventurous.*

This wine is made from a blend of Sangiovese (49%), Barbera (40%) and Nebbiolo (11%) 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 drained off the skins into stainless steel tank. Then it was racked into a combination of French and American 300-litre first-fill oak barrels and malolactic fermentation followed. The wine was racked twice, first after three months and then again, after 30 months, when the blend was composed.*

CELLARMASTER *Razvan Macici*

WINEMAKER *Samuel Viljoen*

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

RESIDUAL SUGAR 3,60 g/l
ALCOHOL 13,80 %
TOTAL ACIDITY 5,50 g/l
PH 3,50

