

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

SPANISH BLEND 2014

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

This hand-made wine is made from a blend of Tempranillo (83%) and Graciano (17%) grapes.

VINEYARDS The Tempranillo and Graciano, both trellised, were planted in the mid-2000s in Simondium, in well-drained, weathered granite soils with good water retention at around 400 m above sea level. The vineyards are shaded by high mountain peaks in summer to slow down ripening and concentrate flavours. Grapes were hand-harvested, from individually selected vines, between 24°B and 26°B. The fruit was then hand-sorted again at the cellars.

WINEMAKING The Tempranillo and Graciano were vinified separately. The grapes were received into stainless steel tanks and cold-soaked for three days. Daily tasting of the juice took place during fermentation to determine the amount and length of fermentation cap rotation, which took place next for a period of 24 hours. This was done to ensure optimal extraction of colour as well as tannin to enable the wine to mature. After malolactic fermentation, the wine was pressed and the Tempranillo racked into a selection of first-fill 300-litre French and American oak barrels where it matured for 21 months, while the Graciano was racked into a selection of third- and fourth-fill French and American oak barrels, and matured for a period of 18 months. After careful barrel selection, the wine was racked from barrels, blended and prepared for bottling.

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

COLOUR Dark crimson with vivacious flashes of ruby.

BOUQUET Well-ripened dark berries, prunes with traces of leather, tobacco leaf, vanilla and clove.

PALATE Big, bold and layered but fresh and lively with dark fruit flavours, savoury notes and well integrated with wood. Supple, smooth tannins. The wine can be cellared for 10 to 15 years at least.

FOOD SUGGESTIONS Enjoy with bold-flavoured robust dishes prepared with a bit of spice, such as paella, game fish, chorizo, grilled venison beef or pork, smoked meats, moussaka and roasted brinjals, peppers and mushrooms.

RESIDUAL SUGAR 2,08 g/l

ALCOHOL 13,18%

TOTAL ACIDITY 5,84 g/l

PH 3,49

