

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 2015

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 (71%) and Graciano (29%) 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 Tempranillo grapes were received, sorted and crushed into 500-litre wooden fermenters, while the Graciano was received, sorted and crushed into 10 000-litre wooden fermenters. Regular and gentle punch-downs took place to ensure optimal extraction of colour as well as tannin to enable the wine to mature. After fermentation, the wine was drained from the skins, and the Tempranillo racked into a selection of third- and fourth-fill 300-litre French, American and Romanian oak barrels. After malolactic fermentation, the Tempranillo was racked and returned to the barrels where it matured for 20 months. The Graciano was racked into a selection of new French oak barrels where it underwent malolactic fermentation. It was then racked from the lees and returned to the barrels where it matured for a period of 20 months. After careful barrel selection, the wine was racked from barrels, blended and prepared for bottling.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Samuel Viljoen*

COLOUR *Dark red*

BOUQUET *Dark berries and plums with hints of cigar box, tobacco leaf and spice.*

PALATE *Full-bodied with dark fruit flavours and notes of tobacco. Well-integrated tannin that will soften with time to ensure a lengthy period of maturation.*

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 2,92 g/l
ALCOHOL 14,87%
TOTAL ACIDITY 5,52 g/l
PH 3,52

