

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.



# VINTAGE Ltd EDITION

## SHIRAZ/CABERNET SAUVIGNON 2003

**RANGE BACKGROUND** A carefully curated, exclusive and unique collection of optimally-cellared wines, made by hand from grapes sourced from top-performing Cape vineyards, only during exceptional vintages.

These age-worthy limited-edition wines feature labels hand-written by Nederburg's cellarmaster. They reflect the winery's long-standing tradition of detailed craftsmanship, honed in equal measures by the passion and precision of every member of the team, in every step they take, from soil to glass. Each hand-crafted wine tells the story of its particular vintage and provenance.

This wine is made from a blend of Shiraz and Cabernet Sauvignon.

**VINEYARDS** This wine is hand-crafted using grapes sourced from individually identified dry-farmed vines. Specific bunches and berries were selected in the cellar for vinification.

**WINEMAKING** The hand-picked, carefully selected fruit was harvested at full ripeness during February and March. Controlled fermentation, with gentle mixing of the grape skins, took place in stainless steel tanks. After completion of malolactic fermentation, the wine was matured for 24 months in a combination of first-fill French, Hungarian and American small oak. Barrels were individually racked and regularly evaluated on taste before a selection was made for the final assemblage.

**CELLARMASTER** Razvan Macici.

**COLOUR** Deep ruby red.

**BOUQUET** Inviting aromas of berry fruit and spice with a hint of smoke and wood.

**PALATE** Sweet and spicy fruit aromas open onto a soft, juicy and rounded palate with some savoury notes, lifted by sweet tannins.

**FOOD SUGGESTIONS** Delicious with heart-warming roast lamb, coq au vin, red meat steaks, venison, mature cheeses, pizza and pasta dishes.

**MATURATION POTENTIAL** The wine will hold its own for another three to four years.

**RESIDUAL SUGAR** 2,50 g/l

**ALCOHOL** 13,39%

**TOTAL ACIDITY** 6,50g/l

**PH** 3,41

