

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.



The Winemasters

SHIRAZ 2015

RANGE BACKGROUND Nederburg's premium wines are accommodated in The Winemasters ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

VINEYARDS The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch regions. The vineyards are grown on south-westerly facing slopes, some 60 to 80 m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, grow under dry-land conditions and receive supplementary irrigation by means of an overhead sprinkler system.

WINEMAKING The grapes were harvested by hand and machine at 24° Balling during February and March. The fruit was crushed and fermented in temperature-controlled stainless steel tanks at 25° to 28° C for a period of two weeks. Upon completion of malolactic fermentation the wine in contact with a selection of French and American oak for a period of 18 months.

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

COLOUR Dark ruby

BOUQUET Aromas of prunes and cherries, oak spice and a hint of dark chocolate.

PALATE A rich, full-bodied wine with ripe plum, prune and dark chocolate flavours, a good tannic structure and lingering oak spice on the aftertaste.

FOOD SUGGESTIONS Excellent with Mediterranean meat dishes such as spicy lamb, souvlaki or kebabs as well as with traditional roasts, oxtail and barbecued steaks.

RESIDUAL SUGAR 3,05 g/l
ALCOHOL 14,56%
TOTAL ACIDITY 5,52 g/l
PH 3,53

