



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

# NEDERBURG

## Nederburg Shiraz | 2019

### THE RANGE:

Nederburg's core range of varietal and blended wines is an expression of its proud legacy of winemaking excellence, dating back to 1791. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

### VINEYARDS:

The grapes were sourced from top-performing vineyards situated in the Groenekloof, Coastal, Wellington and Stellenbosch wine-growing areas. The vines are grown in granite and shale soils, resulting in grapes with a higher natural acidity and resulting freshness. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to a well-balanced acidity, in turn contributing to better tannin structure and fruit expression as well as deeper colour intensity.

### WINEMAKING:

The grapes were harvested at 24° Balling during February and March. On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28° C for 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with mostly French and some American oak for a period of 15 months.

**WINEMAKER:** Samuel Viljoen

**VARIETY / VARIETIES:** Shiraz (100%)

**COLOUR:** Crimson red.

**BOUQUET:** A gentle whiff of coffee bean and fynbos with succulent plum and cherry aromas in the background.

**PALATE:** Packed with plum, black cherry and a touch of leather. Dried herbs and fynbos follow through to a velvety mouthfeel with a modest tannin grip. Elegantly structured and rewardingly long.

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

**RESIDUAL SUGAR:** 4.17 g/l      **ALCOHOL:** 14.03 %

**TOTAL ACIDITY:** 5.65 g/l (Tartaric)      **PH:** 3.58



