

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 Manor House

## SHIRAZ 2014

**RANGE BACKGROUND** The Manor House ultra-premium collection comprises single varietal wines made from Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart.

*This wine is made from Shiraz grapes.*

**VINEYARDS** The grapes were sourced from vineyards in the Philadelphia area. The vines received supplementary irrigation. The vines are grown in deep, well-drained yellow and red stony Tukulu and Clovelly soils of shale origin with a fairly good water-holding capacity and ideal for root penetration. Bunches were loose with uniform exposure to the sun, producing an excellent concentration of black fruit with rich, sweet tannins.

**WINEMAKING** The grapes were harvested by hand and machine at 22° to 23,5° Balling, from mid-February until the end of March. The fruit was crushed and then cool-fermented on the skins in temperature-controlled stainless steel tanks at 25° to 28°C for two weeks. The wine was aged in new-, second- and third-fill oak barrels from France, Eastern Europe and America for 18 months before final assemblage.

**CELLARMASTER** Andrea Freeborough

**WINEMAKER** Samuel Viljoen

**COLOUR** Deep ruby red.

**BOUQUET** Aromas of ripe dark berries and black cherries.

**PALATE** Dense ripe black fruit, cigar box and wood spice with a firm structure, velvety tannins and a long finish.

**FOOD SUGGESTIONS** Excellent served with bifeck au poivre, boeuf Bourguignon, richly flavoured casseroles, grilled beef, roast lamb, venison, duck, quail and dishes served with a generous sprinkling of fresh cracked black pepper.



RESIDUAL SUGAR 2,63 g/l  
ALCOHOL 14,87%  
TOTAL ACIDITY 5,92 g/l  
PH 3,48