

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

2012

SPANISH BLEND

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 (90%) and Graciano (10%) 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. Cold-soaking at 3°C to 5°C over several days delayed fermentation and ensured optimal extraction of colour, aroma and flavour, good structure, a fine mouthfeel and smooth and silky tannins. Even after fermentation on the skins in old 500-litre open wooden vats, maceration continued to impart greater intensity of colour and complexity of aroma and richly fruited flavour, abundant with dark berry, plum and spice characters. Unusually, the wine underwent double first-fill barrel maturation. It first spent three months in first-fill American oak, followed by another 14 months in first-fill French oak.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Samuel Viljoen*

COLOUR *Dark crimson with vivacious flashes of ruby.*

BOUQUET *Well-ripened dark berries, prunes with traces of leather, tobacco leaf, vanilla and clove.*

PALATE *Big, bold and layered but fresh and lively with dark fruit flavours, savoury notes and well integrated with wood. Supple, smooth tannins. The wine can be cellared for 10 to 15 years at least.*

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 eats, moussaka and roasted brinjals, peppers and mushrooms.*

RESIDUAL SUGAR 1,95 g/l

ALCOHOL 14,56%

TOTAL ACIDITY 5,76 g/l

PH 3,46

