

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.



SHIRAZ 2015

THE RANGE 56HUNDRED or 5 600 guilders was the price founder, Philippus Wolvaart paid in 1791 for the farm in Paarl he was to call Nederburg. Bright, fresh, succulent, soft and smooth-drinking, these premium wines are a tribute to him. He had the vision to recognise the wine-growing potential of his land and the optimism to clear an untamed property and establish a flourishing farm that continues to thrive today, more than two centuries later.

This wine is made from Shiraz grapes.

VINEYARDS The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch regions. The vineyards are situated on south to south-westerly facing slopes, at altitudes of 60m to 80m above sea level. Grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, the vines grow under dryland 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 then cool-fermented in temperature-controlled stainless steel tanks for a period of two weeks at between 25° and 28°C. The wine was matured in contact with French and American oak for four months.

CELLARMASTER Razvan Macici

WINEMAKER Samuel Viljoen

COLOUR Deep red

BOUQUET An abundance of prunes, plums and cherries with vanilla and oak spice aromas.

PALATE Flavours of ripe plums, cherries and dark chocolate with a good tannic structure.

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

RESIDUAL SUGAR 6,20 g/l

ALCOHOL 14,34%

TOTAL ACIDITY 5,90 g/l

PH 3,56

