

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.



# DUET

2015

*This wine is made from a blend of Pinotage and Shiraz grapes.*

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

**CELLARMASTER** *Razvan Macici*

**WINEMAKER** *Samuel Viljoen*

**COLOUR** *Ruby red with dark edges.*

**BOUQUET** *An abundance of berry fruits such as dark cherries with hints of spice and a gentle oaky undertone.*

**PALATE** *A medium-bodied wine with velvety fruit, cinnamon and integrated oak flavours.*

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

RESIDUAL SUGAR 6,99 g/l  
ALCOHOL 14,41%  
TOTAL ACIDITY 5,57 g/l  
PH 3,65

