

Nederburg is South Africa's most awarded winery 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.



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SHIRAZ 2015

THE RANGE *Nederburg is South Africa's most awarded winery with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail.*

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Soft and approachable premium wines inspired by more than two centuries of winemaking begun by Nederburg's founder, who bought his land in Paarl in 1791.

This wine is made from Shiraz grapes.

VINEYARDS *The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch regions. These 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 for four months in contact with French and American oak.*

CELLARMASTER *Andrea Freeborough*

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

RESIDUAL SUGAR 6,98 g/l

ALCOHOL 14,38%

TOTAL ACIDITY 5,83 g/l

PH 3,61

