

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.



# BARONNE

2015

**RANGE BACKGROUND** Full-bodied, gently oaked premium red blend, featuring Cabernet Sauvignon and Shiraz, with ripe, succulent berry and cherry flavours and soft tannins.

*This Cabernet Sauvignon dominant blend also includes Shiraz.*

**VINEYARDS** The grapes were sourced from vineyards in the Paarl and Stellenbosch areas. Planted between 1990 and 1998, the vines are grown in soil originating from decomposed granite on south-westerly to westerly facing slopes, situated some 300 m above sea level. Grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, they are grown under dry land conditions and, when necessary, receive supplementary irrigation.

**WINEMAKING** The grapes were harvested by hand and machine at 23° to 24,5° Balling during February and March. The fruit was crushed and fermented on the skins in temperature-controlled stainless steel tanks at 25°C to 28°C for two weeks. After malolactic fermentation the wine was oaked for nine months.

**CELLARMASTER** Andrea Freeborough

**WINEMAKER** Samuel Viljoen

**COLOUR** Ruby red

**BOUQUET** Blackcurrant, cherries and prunes with spicy nuances.

**PALATE** Full and velvety with blackcurrant and prune flavours and a good tannin structure.

## FOOD SUGGESTIONS

Excellent served with heart-warming roast lamb, coq au vin, red meat steak, venison, mature cheese, pizza and pasta dishes.

**RESIDUAL SUGAR** 4,50g/l

**ALCOHOL** 14,47 %

**TOTAL ACIDITY** 5,66 g/l

**PH** 3,60

