



2009 SHIRAZ / VIOGNIER

Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The winery was awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in both 2009 and 2008, and produced the winning Shiraz in the 2009 Syrah du Monde in France, as well as in the 2008 Lexus WINE Shiraz Challenge. Nederburg is frequently honoured in the Tri-Nations Wine Challenge, involving New Zealand and Australia. It also performs extremely well at the annual Veritas Awards (in 2009 winning the second highest number of double gold and gold medals), as well as the Michelangelo International Wine Awards. It has earned trophies, gold medals and best-in-class ratings on the annual International Wine & Spirit Competition in London, bringing home two trophies in 2009. Two of the cellar's wines are also rated five stars in the 2010 edition of the Platter's South African Wine guide. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Nederburg is exported to key global markets in the UK, Europe, North America and Australasia, where it is steadily building a presence and reputation for elegantly styled wines with fruit-rich flavours. Its growing success is the result of an extensive infrastructure that includes ongoing viticultural research, implementation of pioneering vineyard practices, sourcing of top-quality grapes; major investment in cellar facilities and an international marketing and distribution network.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Tariro Masayiti, who makes the whites.

Foundation Collection

Our starting point is that fine wines are born in the vineyards. Superior vines, well sited and nurtured to coax the best from them, create the foundation for wines of distinction. Made for everyday enjoyment, they deliver a clear and accessible pleasure of fruit and flavour, backed by more than two centuries of skill, tradition and heritage. This wine is made from a blend of Shiraz (92%) and Viognier (8%) grapes.

Vineyards

The Shiraz grapes were sourced from trellised and bush vineyards in the Stellenbosch, Paarl, Malmesbury, Wellington and Worcester areas, situated some 50m to 180m above sea level. The Viognier grapes were sourced from west to south-west facing, trellised vineyards in the Darling, Philadelphia and Durbanville regions. Some of these vineyards are grown in dark, alluvial soils while others are grown in decomposed granite. Grafted onto Richter 99 and trellised on a five-wire hedge system, the vines, four to five years of age, received no irrigation.

Winemaking

The grapes were harvested at 24° to 25° Balling during February. The Shiraz grapes were fermented on the skins for a period of four days to extract as much colour and fruit as possible. Upon completion of malolactic fermentation the wine was matured in new French oak barrels for three months. No skin contact was allowed in the vinification of the Viognier grapes which were fermented in first- and second-fill French oak barrels and matured for nine months in these barrels.

Winemaker Wilhelm Pienaar	Palate A medium-bodied wine with slight tannins, an abundance of berries underpinned by spicy and peppery nuances	Alcohol 14,28%
Colour Ruby red		Residual sugar 4,40 grams/litre
Bouquet Aromas of berries, spices and black pepper	Food suggestions Excellent served with red meat, game and pasta dishes	pH 3,64
		Acidity 5,57 grams/litre

*Quiche de legumes e legumes salteados com pinhão.
Jantar em 11/05/2012, com Filhão & Cias.*