

WINEMASTER'S RESERVE

Reserved for you by our Winemaster.



Shiraz 2012

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 Paarl winery has earned five-star ratings for three wines in the 2012 edition of Platter's South African Wine Guide. Three five-star ratings is the highest number achieved by any producer in the new edition of the guide and Nederburg shares this distinction with two other wineries. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. The winery brought home six gold and six best-in-class ratings from the 2011 International Wine & Spirit Competition (IWSC) in London and won two double gold and nine gold medals at the 2011 Veritas Awards, South Africa's National Wine Show. Nederburg was also awarded three trophies at the 2012 Decanter World Wine Awards. 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.

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 Wim Truter, who makes the whites.

This wine is made entirely from Shiraz grapes.

The Winemaster's Reserve Collection: Nederburg's core super-premium wines are accommodated in The Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classic wines treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

Vineyards: The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch regions. The vineyards are grown on south-westerly facing slopes, some 60 to 80 m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, 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 fermented in temperature-controlled stainless steel tanks at 25° to 28° C for a period of two weeks. Upon completion of malolactic fermentation the wine was matured in a combination of new-, second- and third-fill wood for a period of 12 to 18 months.

Cellarmaster

Razvan Macici

Winemaker

Wilhelm Pienaar

Colour

Dark ruby

Bouquet: Aromas of prunes and cherries, oak spice and a hint of dark chocolate.

Palate: A rich, full-bodied wine with ripe plum, prune and dark chocolate flavours and a good tannic structure.

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

Analysis

Residual sugar: 4,50 grams/litre

Alcohol: 14,45% by volume

Total Acidity: 5,35 grams/litre

pH: 3,67



Prova da safra 2012. Durante o jogo Brasil x México em 17/06/2014.

