

WINEMASTER'S RESERVE

Reserved for you by our Winemaster.



Cabernet Sauvignon 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 (WSC) 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 from a blend of Cabernet Sauvignon (50%), Shiraz (40%) and Petit Verdot (10%) 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 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 300m above sea level. Grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, they are grown under dryland 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 12 months.

Cellarmaster

Razvan Macici

Winemaker

Wilhelm Pienaar

Colour

Ruby red.

Bouquet: Aromas of 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.

Analysis

Residual sugar: 4,36 grams/litre

Alcohol: 13,55% by volume

Total Acidity: 5,59 grams/litre

pH: 3,65



www.nederburg.co.za

Prova da safra 2011. Churrasco durante o jogo BrasilxAlemanha em 08/07/2014.