



## 2008 SHIRAZ

### 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 2008 and again in 2009 and produced the winning Shiraz in the 2008 Lexus WINE Shiraz Challenge, as well South Africa's only gold medallist on the International Sweet Challenge in Australia. Nederburg also earned the highest number of Grand d'Or medals on the 2008 Michelangelo International 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.

As Distell's biggest wine brand, Nederburg is exported to key global markets in the UK, Europe and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand 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.

### 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.

This wine is made entirely from Shiraz grapes.

### The 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 60m to 80m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, received supplementary drip-irrigation.

### The 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°C 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. A combination of French, American and Eastern-European oak was used.

**Winemaker**  
Wilhelm Pienaar

**Colour**  
Dark ruby

**Bouquet**  
Aromas of ripe fruit and berries, oak spice, cinnamon, cloves and a hint of dark chocolate

**Palate**  
A rich, full-bodied wine with ripe plum 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

**Alcohol**  
14,61%

**Residual sugar**  
3,6 grams/litre

**pH**  
3,47

**Acidity**  
5,51 grams/litre  
**Extract**  
31,84 grams/litre

*Sanduíches Subway. Jantar no retorno de Moçambique em 25 de abril de 2010.*