



## 2007 SHIRAZ

### Background

Nederburg is South Africa's leading and most decorated winery, winner of more international and domestic awards than any other in South Africa.

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 and the implementation of pioneering vineyard practices; sourcing of top quality grapes, a major investment in cellar facilities and an international marketing and distribution network.

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

With their hallmark of finesse and fruit, Nederburg wines are made for people with an appetite for discovery.

### The vineyards (viticulturist: Drikus Heyns)

The grapes were sourced from vineyards in the Paarl, Durbanville, Philadelphia and Stellenbosch regions. The vineyards are situated on south to south-westerly facing slopes and at altitudes of 60 m to 80 m. 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.

### The winemaking

The grapes were harvested by hand and machine at 24° Balling during February and March. They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two weeks at between 25° and 28° C. After malolactic fermentation the wine was matured in new, second and third-fill wood for a period 12 to 18 months.

**Winemaker**  
Wim Truter

**Colour**  
Dark ruby

**Bouquet**  
Ripe fruit, berries and oak spice with a hint of dark chocolate.

**Maturation potential**  
Although accessible when young, this Shiraz has a good maturation potential of 5 to 7 years.

**Palate**  
Rich and full-bodied 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 or traditional roasts, oxtail and barbecued steaks

**Alcohol**  
14,05%

**Residual sugar**  
3,64 grams/litre

**pH**  
3,47

**Acidity**  
5,84 grams/litre

**Extract**  
31,84 grams/litre

*Lasanha de brócolis. Jantar em 01/06/2010, no Bangalô com os Filhos.*