



2008 Reserve Baronne

Background

Nederburg is South Africa's leading and most decorated name in wine, winner of more international and domestic awards than any other in the country. We were recently judged the most successful producer at the Old Mutual Trophy Wine Show and announced the winner of the Top Shiraz award at the Lexus Wine Shiraz Challenge. The winery itself was an inaugural winner of the International Wine Tourism Award for Cape Town, presented by the Great Wine Capitals Global Network. The brand's universal appeal lies in Nederburg's ability to make classically structured wines with fruit-rich flavours. Their hallmark combination of finesse and fruit is evident in all their wines.

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 Wim Truter, 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 from a blend of Cabernet Sauvignon (60%) and Shiraz (40%).

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. The vines, grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, are grown under dryland conditions and received supplementary irrigation by means of an overhead sprinkler system.

Winemaking

The grapes were harvested by hand and machine at 23° to 24° Balling during February and March. The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 25°C to 28°C for two weeks. Upon completion of malolactic fermentation the wine was matured in wood for a period of 8 to 12 months.

Winemaker

Wim Truter

Colour

Ruby red

Bouquet

Aromas of blackcurrant, cherries and prunes with spicy background nuances

Palate

A full-bodied wine with an abundance of prunes and blackcurrant and a good tannin structure

Food suggestions

Excellent served with heart-warming roast lamb, coq au vin, red meat, venison, mature cheese, pizza and pasta dishes

Alcohol

14,02%

Residual sugar

3,8 grams/litre

pH

3,63

Acidity

5,7grams/litre

Extract

34,10grams/litre

*Alcatra na pedra com acelga e batatas doré.
Almoço em 18 de setembro de 2010.*