

*Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction*



# Ingenuity

## ITALIAN RED BLEND 2015

**RANGE BACKGROUND** *Ingenuity is Nederburg's platform for innovation and houses exciting new blends made from lesser-known varietals or those combined in interesting new ways. As the name Ingenuity suggests, Nederburg's ensemble of novel blended wines is an expression of skilled and inventive winemaking intended to explore new pleasures of taste. It targets wine lovers who are delighted by craftsmanship and originality.*

*This wine is made from a blend of Sangiovese (50%), Barbera (40%) and Nebbiolo (10%) grapes.*

**VINEYARDS** *The Sangiovese grapes were grown in dryland vineyards in Groenekloof, Darling, the source of some of the country's leading quality grapes, while the Barbera came from the cool-climate area of Durbanville, and the Nebbiolo from the high slopes of Simondium, Paarl.*

**WINEMAKING** *All grapes were hand-harvested upon reaching optimal ripeness. Each of the three varieties were hand-sorted and separately vinified. The Sangiovese and Barbera were fermented in open top vessels with regular mixing of the juice and skins via punch-downs, to ensure optimum colour and tannin extraction. The Nebbiolo grapes were fermented in a roto tank for soft tannin extraction while protecting the delicate fruit characteristics. After fermentation the wine was drained off the skins into stainless steel tanks. The wine was then racked into a combination of French, American and Eastern European 300-litre second- and third-fill oak barrels and matured for 30 months.*

**CELLARMASTER** *Andrea Freeborough*

**WINEMAKER** *Samuel Viljoen*

**COLOUR** *Bright ruby red.*

**BOUQUET** *Abundant aromas of blackberries, cherries and plums with a hint of oak spice.*

**PALATE** *This elegant and muscular wine displays ripe fruit and spice flavours and hints of lavender on the palate. A supple and elegant mouthfeel supported by fresh tannins and well-balanced oak.*

**FOOD SUGGESTIONS** *Excellent with saucy dishes made from a reduction of fresh tomatoes, with finely sliced rare beef, Italian cured meats or charcuterie.*



RESIDUAL SUGAR 2,61 g/l  
ALCOHOL 14,39%  
TOTAL ACIDITY 6,05 g/l  
PH 3,55

Safrá 2015. Vinícola Nederburg em 13/10/2019. Paarl/ZA.