

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 BLEND 2014

THE RANGE 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 (49%), Barbera (40%) and Nebbiolo (11%) grapes.

VINEYARDS The Sangiovese grapes were sourced from 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.

WINEMAKING All the grapes were hand-harvested and hand-sorted at the cellar. The Sangiovese grapes were picked at 23° Balling, the Barbera at 24° Balling and the Nebbiolo at 23° Balling. Each of the three varietals was separately vinified. In each instance, 24 hours of cold maceration was followed by two weeks of fermentation on the skins in both open fermenters and wooden vats. Post-fermentation maceration continued for a further three days. The wine was then drained off the skins into stainless-steel tanks. Then it was transferred into a combination of French and American 300-litre first-fill oak barrels and malolactic fermentation followed. The wine was racked twice, first after three months and then again, after 30 months, when the blend was composed.

CELLARMASTER Razvan Macici

WINEMAKER Samuel Viljoen

COLOUR Bright ruby red.

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

PALATE A supple and elegant mouthfeel supported by fresh tannins and subtle oaking. This elegant and muscular wine displays ripe fruit and spice flavours which linger long on the aftertaste.

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 3,60 g/l
ALCOHOL 13,80 %
TOTAL ACIDITY 5,50 g/l
PH 3,50