



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

# BARONNE

## Nederburg Baronne | 2022

### THE RANGE:

Smooth, suave and self-assured, Baronne is one of South Africa's most iconic, long-standing and top-selling red blends. The brainchild of legendary Nederburg cellar-master Günter Brözel, this classic wine was launched in 1973. So popular and ubiquitous is Baronne, that for some the name has come to signify red wine itself. After more than 50 years, this noble blend has never changed.

### VINEYARDS:

The grapes for this wine were sourced from top-performing vineyards situated across the wine-growing areas of the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.

### WINEMAKING:

The grapes were harvested at 24° Balling during February and March. The fruit was crushed and fermented on the skins, with selected yeast strains, in temperature-controlled stainless-steel tanks at 25°C to 28°C. Upon extraction of desired colour and tannins, the wine was drained from the skins, and racked from the lees onto a selection of oak where the wine matured for approximately six months before blending.

**WINEMAKER:** Zinaschke Steyn

**VARIETY / VARIETIES:** Cabernet Sauvignon (55%), Shiraz (45%)

**TASTING NOTE:** Trustworthy, dependable, and reliable are not words generally applied to wine – but they are all valid for this cabernet sauvignon and shiraz blend. It ticks the boxes of fruit – raspberry, black berries and cherry; structure – subtle firm core of tannin; succulence – fresh and juicy from balanced acidity and finally, the length. The flavours linger but the mouthful finishes dry.

**FOOD SUGGESTIONS:** Unpretentious and approachable, this wine pairs well with pizza (even those with pineapple!), pasta (think Tuesday night spaghetti bolognese or lasagne) or a weekend burger or braai.

**RESIDUAL SUGAR:** 4.45 g/l      **ALCOHOL:** 14.02 %

**TOTAL ACIDITY:** 5.65 g/l (Tartaric)      **PH:** 3.72

