



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.

DOUBLE BARREL RESERVE

Nederburg Double Barrel Reserve | 2021

THE RANGE:

A silky-smooth Bordeaux-style red blend of skilfully selected noble varieties, led by Cabernet Sauvignon. Classically styled, full-bodied and food-friendly, each component of this velvety blend is independently matured with selected oak. Midway through oak maturation, a portion of the wine is blended and returned to barrel for a final phase of aging, to add elegant layers of complexity and give the wine a smooth taste and pleasant finish. This wine is made from Cabernet Sauvignon (49%), Cabernet Franc (20%), Merlot (18%), Petit Verdot (7%) and Malbec (6%).

VINEYARDS:

The Cabernet Sauvignon fruit were sourced from top-performing vineyards situated in Paarl and other coastal regions of the Western Cape, while the Cabernet Franc came from Philadelphia, the Merlot from Darling and Stellenbosch, the Petit Verdot from Paarl and Philadelphia and the Malbec from Darling and Philadelphia. The different microclimates and soil types associated with each vineyard add to the complexity of this wine. The vines are grown in granite, sandstone and shale soils, resulting in grapes with a higher natural acidity and resulting freshness. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, adding to a well-balanced acidity, and in turn contributing to tannin structure and fruit expression as well as colour intensity.

WINEMAKING:

Grapes were harvested at 23° to 25° Balling, from mid-February until the end of March. On arrival at the cellar, the different grape varieties were individually handled and vinified. In each instance, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28° C, for around 14 days. Upon extraction of desired colour and tannins, the various wines were drained from the skins, pressed and racked to a selection of mainly new French oak. A portion of each component was aged in French oak barrels for 15 months after which it was racked and blended, and then returned to barrel for a period of 3 months, for added fullness/roundness. All components of the blend were then expertly combined to create a supremely well-balanced wine.

WINEMAKER: Zinaschke Steyn

VARIETY / VARIETIES: Cabernet Sauvignon (49%), Cabernet Franc (20%), Merlot (18%), Petit Verdot (7%), Malbec (6%)

TASTING NOTE: With the name Double Barrel in its title, the expectation would be for this to be heavily oaked, smoky and potentially chabby. It's quite the opposite. Instead of the Bordeaux-style blend being brawny and chunky, it's silky smooth, svelte and as supple and elegant as a ballroom dancer. The fruit is genteel; cassis, dark plump berries with a light violet nuance which is alluringly seductive. Overall, a complex, layered, nuanced, refined and textured mouthful which is simultaneously cerebral and eminently enjoyable in its richness, freshness and balance.

FOOD SUGGESTIONS: Delicious with hearty dishes such as grilled steaks, bunny chows, pizza and pasta dishes as well as mature cheeses.

RESIDUAL SUGAR: 1.54 g/l **ALCOHOL:** 13.84 %

TOTAL ACIDITY: 5.86 g/l (Tartaric) **PH:** 3.57

