



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.

# NEDERBURG

## Nederburg Merlot | 2020

### THE RANGE:

Nederburg's core range of varietal and blended wines is an expression of its proud legacy of winemaking excellence, dating back to 1791. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

### VINEYARDS:

The grapes were sourced from top-performing vineyards in the Darling and Stellenbosch wine-growing areas. The vines are grown mostly in granite and sandstone soils with good water-holding capacity, resulting in grapes with a higher natural acidity and resulting freshness. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to a well-balanced acidity, in turn contributing to better tannin structure and fruit expression as well as deeper colour intensity.

### WINEMAKING:

The grapes were harvested at 24° Balling during February and March. On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28° C for 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with mostly French and some American oak for a period of 15 months.

**WINEMAKER:** Zinaschke Steyn

**VARIETY / VARIETIES:** Merlot (94.8%), Other varieties (5.2%)

**COLOUR:** Bright red.

**BOUQUET:** Aromas of red fruit, black cherries, plums and a hint of chocolate.

**PALATE:** Flavours of black cherry and juicy plums, with a velvety texture and a hint of spice on the finish.

**FOOD SUGGESTIONS:** Excellent with barbecued red meats and casseroles, venison, beef burgers, pizza and pasta dishes.

**RESIDUAL SUGAR:** 4.75 g/l      **ALCOHOL:** 14.63 %

**TOTAL ACIDITY:** 5.84 g/l Tartaric      **PH:** 3.63

