



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 Pinotage | 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 situated in the Darling, Stellenbosch and Paarl wine-growing areas. The vines, mostly bush vines grown under dryland conditions, are established in granite, sandstone and shale soils, resulting in grapes with a higher natural acidity and resulting freshness.

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:	Pinotage (94.6%), Other varieties (5.4%)		
COLOUR:	Cherry red.		
BOUQUET:	Generous aromas of succulent dark berries and juicy red fruit with a subtle hint of oak.		
PALATE:	Cinnamon spice and ample lively black and red berry fruit compote in a tasty, succulent package. Poised and energetic with good frame and balance.		
FOOD SUGGESTIONS:	A treat with rich winter stews, roast duck, guinea fowl, quail, ostrich, game casserole, classic goulash, venison steak, smoked Kassler chops, pasta, pizza, roast leg of lamb, bobotie and even chocolate.		
RESIDUAL SUGAR:	4.50 g/l	ALCOHOL:	14.38 %
TOTAL ACIDITY:	5.47 g/l Tartaric	PH:	3.66

