



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 The Winemasters Cabernet Sauvignon | 2021

### THE RANGE:

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. 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. This wine is made from 93% Cabernet Sauvignon and 7% other red cultivars.

### VINEYARDS:

The grapes were sourced from top-performing vineyards situated in the Stellenbosch, Philadelphia, Paarl and Groenekloof wine-growing areas. 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, 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 23° to 25° Balling, from mid-February until the end of 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 selected oak for a period of 12 to 15 months.

**WINEMAKER:** Zinaschke Steyn

**VARIETY / VARIETIES:** Cabernet Sauvignon (93%), Other varieties (7%)

**COLOUR:** Bright red.

**BOUQUET:** Rounded, svelte, sweet red and dark fruit aromas with subtle hints of spice and well-integrated oak.

**PALATE:** Black Forest Gateau in a glass! Flavours of cocoa and black cherry, with creamy texture and a hint of exotic masala spice and peppercorn. Refreshing and velvety with a lingering aftertaste.

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

**RESIDUAL SUGAR:** 4.16 g/l      **ALCOHOL:** 13.85 %

**TOTAL ACIDITY:** 6.00 g/l (Tartaric)      **PH:** 3.63



