



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.

THE WINEMASTERS

Nederburg The Winemasters Cabernet Sauvignon | 2022

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.

VINEYARDS:

The grapes were sourced from top-performing vineyards situated in the Groenekloof, Stellenbosch, Philadelphia and Paarl 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 (88%), Other varieties (12%)

TASTING NOTE: Some might say it's "smashable", others would call it classy and elegant, sophisticated and suave – but with a little twinkle in its proverbial eye. It is simply a wine that easily accommodates light-hearted fun and good times but which is equally comfortable and appropriate for a more serious occasion. Typical festive fruitcake flavours, baking spice, cherry tobacco, light sheen of polished oak with a velvety mouthfeel and a lingering aftertaste. Utterly delicious and everything you'd expect from a Cab.

FOOD SUGGESTIONS: Lamb chops – whether served as a rack of lamb or grilled over an open flame.

RESIDUAL SUGAR: 4.20 g/l **ALCOHOL:** 13.81 %

TOTAL ACIDITY: 5.98 g/l (Tartaric) **PH:** 3.63

