

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 Edelrood | 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 winegrowing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills. This wine is made from a blend of Cabernet Sauvignon (61%) and Merlot (39%) grapes.

VINEYARDS:

The grapes were sourced from top-performing vineyards situated in the Paarl, Stellenbosch and coastal districts. The vines are grown in granite soils with good water-holding capacity, resulting in grapes with a higher natural acidity, adding to the freshness and longevity of the wine. 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 early in the morning in February and March, at 23° to 25° Balling. 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 10 to 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:	Cabernet Sauvignon (61%), Merlot (39%)					
COLOUR:	Garnet red.					
BOUQUET:	Attractive aromas of rich cherry and berry fruits and subtle cigar box.					
PALATE:	Blueberry and juicy dark fruits with hints of cigar box and spice. Rich, smooth, supple and elegantly poised.					
FOOD SUGGESTIONS:	Delicious with oxtail and other meat casseroles and stews, grilled red meat as well as robust pizza and pasta dishes.					
RESIDUAL SUGAR:	4.50 g/l	ALCOHOL:	14.07 %			
TOTAL ACIDITY:	6.26 g/l (Tartaric)	PH:	3.54			







