

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree, that stems from a culture of innovation and disciplined attention to detail. The wines are refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



VINTAGE Ltd EDITION

PINOTAGE 2004

RANGE BACKGROUND A carefully curated, exclusive and unique collection of optimally-cellared wines, made by hand from grapes sourced from top-performing Cape vineyards, only during exceptional vintages.

These age-worthy limited-edition wines feature labels hand-written by Nederburg's cellarmaster. They reflect the winery's long-standing tradition of detailed craftsmanship, honed in equal measures by the passion and precision of every member of the team, in every step they take, from soil to glass. Each hand-crafted wine tells the story of its particular vintage and provenance.

VINEYARDS Grapes for this classically-styled, optimally matured Pinotage, that reflects the elegance of its Pinot noir parentage coupled with a depth and richness of red fruit, were sourced from old dryland vineyards. These were established between 1980 and 1990 in well-drained, deep-red dryland soil. The vines, situated 150 to 200 meters above sea level, face in a north and north-westerly direction. Specific bunches and berries were selected in the cellar for vinification.

WINEMAKING The hand-picked, carefully selected fruit was harvested at full ripeness from the end of January to mid-February. The grapes were fermented on the skins in temperature-controlled stainless steel tanks at 25° to 28°C for 10 to 14 days. Once spontaneous malolactic fermentation occurred the wine was transferred to a combination of first-fill French and American small oak for a maturation period of 24 months. Barrels were individually racked and regularly evaluated on taste before a selection was made for the final assemblage.

CELLARMASTER Razvan Macici.

COLOUR Deep ruby with a purple edge.

BOUQUET Ripe prune and vanilla notes.

PALATE Dark, rich and juicy fruit flavours on the palate, supported by sweet and supple tannins.

FOOD SUGGESTIONS Superb with red meat and game casseroles, roasts, mature soft cheeses and dark chocolate.

MATURATION POTENTIAL Ready to drink now, this wine can be aged for another five to six years.

RESIDUAL SUGAR 3,30 g/l
ALCOHOL 13,58%
TOTAL ACIDITY 5,70g/l
PH 3,54

