

## Honouring Our Winemasters



### THE BREW MASTER 2010

*The Brew Master* is a Bordeaux-style blend that commemorates brew master and tea specialist Johann Graue, who revolutionised winemaking in South Africa with his clonal experiments to isolate top-performing vines for reproduction, as well as his introduction of cold fermentation techniques. The co-owner of a leading brewery in Germany before he came to South Africa, he acquired Nederburg in 1937 and is believed to have created the foundation for excellence followed by his successors. Graue understood long before the rest, that you must begin with the best raw materials and that excellent wine originates in the vineyards.

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*Background* Award-winning winemaker Razvan Macici has created a selection of limited-edition, affordably priced gourmet wines available exclusively through specialty wine shops and restaurants. Each of the wines is individually named and has been made to honour some of the major figures in South African winemaking who have been a source of inspiration to him.

Every one of these wines has been made with a focus on innovation, whether in terms of technique or choice of varietal to offer wine lovers a greater and more nuanced spectrum of flavour.

*Vineyards* The grapes for this wine were harvested by hand in top dryland and trellised vineyards. The Cabernet Sauvignon, Malbec and Petit Verdot grapes were sourced from Paarl vineyards, while the Merlot came from vines in Durbanville and Philadelphia.

*Winemaking* The hand-picked grapes were individually vinified. After sorting at the cellar, the fruit was fermented on the skins in open fermenters and stainless steel tanks. Extended skin contact was allowed after the alcoholic fermentation. The wine was matured for 24 months in 300 litre first-, second-, and third fill French oak barrels.

*Cellar master* Razvan Macici

*Winemaker* Wilhelm Pienaar

*Colour* Dark, intense red

*Bouquet* Concentrated aromas of dark fruit, blackcurrant, cigar box, tobacco and a hint of vanilla spice.

*Palate* Full-bodied, classic and complex with juicy dark fruit flavours, savoury notes and ripe tannins. Fantastic integration between wood and fruit.

*Food suggestions* Excellent with red meat, casseroles and stews, leg of lamb, roast beef, duck, robust chicken and pasta dishes, hearty soups and mature cheeses.

*Maturation potential* 10 to 15 years

*Alcohol* 14,72 % by volume

*Residual sugar* 3,29 grams/litre

*pH* 3,29

*Total acidity* 6,01 grams/litre