



THE BREW MASTER 2013

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 coming to South Africa, he acquired Nederburg in 1937 and a foundation of excellence which could be followed by his successors. Graue understood long before anyone else, that one had to start with the best raw materials and that excellent wine originated in the vineyard.

THIS WINE IS MADE FROM A BLEND OF
MERLOT (36%), CABERNET SAUVIGNON (30%),
MALBEC (19%) AND PETIT VERDOT (15%)

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 Cabernet Sauvignon grapes were sourced from top dryland, trellised vineyards in the Groenekloof area close to Darling. These vines grow in Tukululo soil, characterised by its rich clay content and excellent water retention capacity.

The Merlot grapes came from old, trellised Durbanville vines, and the Malbec and Petit Verdot from trellised vineyards in Paarl. The dryland Malbec vineyard, facing in a north-westerly direction, is grown in decomposed granite, and the Petit Verdot vines in stony, clay soils.

Winemaking The grapes of the different cultivars were vinified separately. 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 alcoholic fermentation. The wine was matured for 18 months in 300-litre first-, second-, and third-fill French oak barrels.

Cellarmaster Razvan Macici

Winemaker Samuel Viljoen

Colour Dark, intense red

Bouquet Concentrated aromas of dark fruit, blackcurrant, mulberry, dark chocolate, mocha, cigar box, and a hint of vanilla spice.

Palate Full-bodied, classic and complex with juicy dark-fruit flavours, savoury notes and powerful soft ripe tannins. Fantastic integration of 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 14,70 % by volume

Residual sugar 2,55 grams/litre

pH 3,57

Total acidity 5,91 grams/litre