



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. Talented cellar-master Lizelle Gerber leads a team of highly-skilled winemakers who work closely under her direction.

HERITAGE HEROES

Nederburg Heritage Heroes The Brew Master | 2017

THE RANGE:

The Heritage Heroes collection of individually named, hand-made gourmet wines, honours some of the legends who have shaped Nederburg and its history as one of South Africa's most awarded wineries. Every one of these wines has been made with a focus on originality, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour. 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 selection efforts to isolate top-performing vines for reproduction and 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.

VINEYARDS:

The Cabernet Sauvignon grapes were sourced from Groenekloof, while the Merlot grapes came from Philadelphia and Durbanville, the Petit Verdot and Malbec from Paarl, and the Cabernet Franc from Stellenbosch.

WINEMAKING:

The grapes were individually vinified. After sorting at the cellar, the fruit was fermented on the skins in a combination of submerged cap, roto, open and combi stainless-steel fermenters. Upon reaching the desired colour and tannin extraction levels, the wine was raked into a combination of first-, second-, third- and fourth-fill 300-litre French (82%) and American (18%) oak barrels and matured for 24 months. After maturation the wine was raked, blended and bottled.

CELLAR-MASTER: Andrea Freeborough (previous cellar-master)

WINEMAKER: Samuel Viljoen

VARIETY / VARIETIES: Cabernet Sauvignon (60%), Merlot (25%), Petit Verdot (10%), Malbec (4%), Cabernet Franc (1%)

COLOUR: Dark, intense red.

BOUQUET: Concentrated aromas of dark fruit and cassis, with notes of Black Forest cake and oak spice.

PALATE: Full-bodied, classic and complex with enticing dark fruit and dark chocolate coated black cherry flavours, and finely structured tannins.

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.

RESIDUAL SUGAR: 1,97 g/l **TOTAL ACIDITY:** 6,29 g/l Tartaric

ALCOHOL: 14,93 % **PH:** 3,59

