



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.

HERITAGE HEROES

Nederburg Heritage Heroes The Brew Master Bordeaux-style red blend | 2018

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 innovation, 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 classic Bordeaux-style red 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 one must begin with the best raw materials and that excellent wine originates in the vineyards.

VINEYARDS:

The fruit for this wine came from top dryland and trellised vineyards. The Cabernet Sauvignon, Petit Verdot and Malbec grapes were sourced from Paarl vineyards, while the Merlot and Cabernet Franc came from vines in Stellenbosch.

WINEMAKING:

Each vineyard block was harvested at optimal ripeness, and the grapes individually vinified. The hand-sorted 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 racked into a combination of first-fill 300-litre French and American oak barrels and matured for 28 months. After maturation the wine was racked, blended and bottled.

WINEMAKER: Samuel Viljoen

VARIETY / VARIETIES: Cabernet Sauvignon (55%), Merlot (24%), Petit Verdot (7%), Malbec (7%), Cabernet Franc (7%)

COLOUR: Dark crimson.

BOUQUET: Appealing aromas of soft black fruits and cedar spice.

PALATE: Layered but well-integrated fruit and fine oak tannins. Gentle florality with elegance and harmony throughout. Supple and long.

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: 1.10 g/l **ALCOHOL:** 14.61 %

TOTAL ACIDITY: 6.34 g/l Tartaric **PH:** 3.47

