

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 richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Lizelle Gerber leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



The Winemasters

EDELROOD 2018

THE RANGE *The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.*

This wine is made from a blend of Cabernet Sauvignon (60%) and Merlot (40%) grapes.

VINEYARDS *The grapes were sourced from vineyards across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.*

WINEMAKING *The grapes were harvested by hand and machine at 23° to 25° Balling during February and March. The fruit was crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28°C for 10 to 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with French oak for a period of nine months.*

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

WINEMAKER *Samuel Viljoen*

COLOUR *Garnet red.*

BOUQUET *Delicious aromas of red fruit and blueberries with nuances of tobacco.*

PALATE *Soft and juicy with ripe fruit and spicy oak flavours. Soft tannins and well-integrated oak add to the complexity of the wine.*

FOOD SUGGESTIONS *Delicious with oxtail, casseroles, red meat, game, robust pizza and pasta dishes.*

RESIDUAL SUGAR 3,74 g/l
ALCOHOL 13,03%
TOTAL ACIDITY 6,21 g/l
PH 3,60

