



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.

THE WINEMASTERS

Nederburg The Winemasters Edelrood | 2020

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.

VINEYARDS:

The grapes were sourced from top-performing vineyards situated in the Darling, Stellenbosch and Coastal districts. The vines are grown in granite soils with good water-holding capacity, resulting in grapes with a higher natural acidity, adding to the freshness and longevity of the wine. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to a well-balanced acidity, in turn contributing to better tannin structure and fruit expression as well as deeper colour intensity.

WINEMAKING:

The grapes were harvested early in the morning in February and March, at 23° to 25° Balling. On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28° C for 10 to 14 days. On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28° C for 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with mostly French and some American oak for a period of 15 months.

WINEMAKER: Zinaschke Steyn

VARIETY / VARIETIES: Cabernet Sauvignon (61%), Merlot (31%), Other varieties (8%)

COLOUR: Garnet red.

BOUQUET: Aromas of rich cherry and berry fruits with subtle notes of black olive, fennel and cigar box.

PALATE: Black cherry and ample hedgerow fruits that vie with tobacco leaf, cigar box and cedar adding a savoury nuance, along with spice highlights. Rich, smooth, supple and elegantly poised.

FOOD SUGGESTIONS: Delicious with oxtail and other meat casseroles and stews, grilled red meat as well as robust pizza and pasta dishes.

RESIDUAL SUGAR: 4.00 g/l **ALCOHOL:** 14.33 %

TOTAL ACIDITY: 5.65 g/l Tartaric **PH:** 3.66

