

WINEMASTER'S RESERVE



Reserved for you by our Winemaster.



Merlot 2014

Nederburg blends delicious and refreshing fruit vibrancy with classic structure and refinement and its hallmark combination of fruit and finesse is appreciated worldwide.

The winery consistently earns trophies, medals and accolades at international competitions.

Andrea Freeborough, who worked under cellar-master Razvan Macici, more than a decade ago, has returned to head the winemaking team. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.

The Winemaster's Reserve Collection: Nederburg's core super-premium wines are accommodated in the Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

Vineyards: The grapes were sourced from matured trellised vineyards in the Paarl, Darling, Durbanville and Stellenbosch areas. Planted between 1990 and 1998, the vines are grown in decomposed granite on south-westerly facing slopes, situated at altitudes of 50m to 150m above sea level. The vines, grafted onto nematode-resistant rootstocks Richter 99 and R110, are grown under dryland conditions and supplementary irrigation is allowed when required.

Winemaking: The grapes were harvested at 23° to 24,5° Balling during February and March. The fruit was crushed and fermented on the skins in temperature-controlled stainless steel tanks at 25°C to 28°C for 10 to 14 days. Upon completion of malolactic fermentation the wine was matured in oak for a period of 12 months.

Cellar Master

Andrea Freeborough

Winemaker

Samuel Viljoen

Colour

Dark ruby red.

Bouquet: Aromas of plums and blackcurrant with subtle sweet oak in the background.

Palate: A well-rounded wine with attractive up-front plums and red fruit flavours and elegant tannins.

Food suggestions: Excellent served with oxtail, casseroles, red meat, game, pizza and pasta dishes.

Analysis

Residual sugar: 4,39 grams/litre

Alcohol: 14,28% by volume

Total Acidity: 5,74 grams/litre

pH: 3,57

Available in : South Africa, New Zealand and Europe

