



Nederburg in Paarl 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 classic structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled winemakers who work closely under her direction.

THE WINEMASTERS

Nederburg The Winemasters Merlot | 2021

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 96.1% Merlot and 3.9% other grapes.

VINEYARDS:

The grapes were sourced from top-performing vineyards in the Darling, Philadelphia, and Stellenbosch and other Western Cape wine-growing areas. The vines are grown mostly in granite and sandstone soils with good water-holding capacity, resulting in grapes with a higher natural acidity and resulting freshness. 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 at 24° Balling during February and March. 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. Upon completion of malolactic fermentation, the wine was matured in contact with mostly French and some American oak for a period of 9-12 months.

WINEMAKER: Zinaschke Steyn

VARIETY / VARIETIES: Merlot (96.1%), Other varieties (3.9%)

COLOUR: Bright red.

BOUQUET: Aromas of red fruit, black cherries, plums and a hint of chocolate.

PALATE: Flavours of succulent red fruits, black cherries and juicy plums, with a velvety texture and elegant finish.

FOOD SUGGESTIONS: Excellent with barbecued red meats and casseroles, venison, beef burgers, pizza and pasta dishes.

RESIDUAL SUGAR: 4.39 g/l **ALCOHOL:** 14.39 %

TOTAL ACIDITY: 5.71 g/l (Tartaric) **PH:** 3.59

