

# WINEMASTER'S RESERVE



Reserved for you by our Winemaster.



## Noble Late Harvest 2013

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The Paarl winery has earned five-star ratings for three wines in the both the 2013 and 2012 editions of Platter's South African Wine Guide. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. In addition, cellarmaster Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year at the 2012 International Wine & Spirits Competition (IWSC). These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Natasha Williams, who makes the whites.

**This wine is made from a blend of Chenin blanc (71%) and Muscat de Frontignan (29%) grapes.**

**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 vineyards in the Durbanville and Paarl areas. The vines, situated some 120 m to 160 m above sea level and planted between 1984 and 1993, are grown in Tukululu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary irrigation.

**Winemaking:** The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 35° to 40° Balling during May. The fruit was destemmed in the cellar prior to pressing and then cool-fermented in temperature-controlled stainless steel tanks at 16°C for a period of six weeks. The wine did not undergo malolactic fermentation, but rather put through a separator to prevent fermentation from occurring once the desired sugar level had been reached. The wine also did not undergo wood maturation. The wine was blended, stabilised and sterile-filtered before bottling.

### Cellarmaster

Razvan Macici

### Winemaker

Natasha Williams

### Colour

Brilliant yellow with hints of gold.

**Bouquet:** Lovely aromas of honey, tangerine, apricot and dried peach.

**Palate:** A subtle balance between acid and sugar with dried fruit and vanilla spice notes.

**Food suggestions:** Excellent served with pâtés, blue cheese, desserts, cakes, pastries and tarts.

### Analysis

Residual sugar: 230 grams/litre

Alcohol: 11,28% by volume

Total Acidity: 9,94 grams/litre

pH: 3,36

