

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 Pinotage | 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 winegrowing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

VINEYARDS:

The grapes were sourced from vineyards in and around 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:

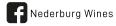
The grapes were harvested by hand and machine at 23° to 24,5° Balling from the end of January to mid-February. They were crushed and cool-fermented in temperature-controlled stainless-steel tanks at 25°C to 28°C for approximately two weeks. After malolactic fermentation the wine was matured in contact with selected French and American oak for a period of 12 months.

WINEMAKER:	Samuel Viljoen				
VARIETY / VARIETIES:	Pinotage (100%)				
COLOUR:	Ruby red.				
BOUQUET:	A bounty of plum	as, prunes and some s	subtle oak spice.		
PALATE:	A full mouthfeel v lingering aftertast		lavours, soft tannins and a		
FOOD SUGGESTIONS:	Serve with rich winter stews, roast duck, guinea fowl, quail, ostrich, game casserole, classic goulash, venison steak, smoked Kassler chops, pasta, pizza, roast leg of lamb, bobotie and even chocolate.				
RESIDUAL SUGAR:	4.5 g/l	ALCOHOL:	14 %		

3.66

5.47 g/l (Tartaric)









TOTAL ACIDITY: