



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 | 2022

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 Paarl wine-growing areas. The vines, mostly bush vines grown under dryland conditions, are established in granite, sandstone and shale soils, resulting in grapes with a higher natural acidity and resulting freshness.

WINEMAKING:

The grapes were harvested at 24° to 25° 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 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with mostly French and some American oak, for a period of 12 to 15 months.

WINEMAKER: Zinaschke Steyn

VARIETY / VARIETIES: Pinotage (89%), Petit Verdot (11%)

TASTING NOTE: Vivid blueberry and plum compote with vivid spice nuances and a hint of florality or perfume. Amiable, animated and bright with a pleasantly piquant, dry twist courtesy of time in oak. Good balance of flavour matched by both the rounded, soft texture and well-defined frame.

FOOD SUGGESTIONS: Versatile and generous, this Pinotage would go well with anything from a Tuesday night spaghetti bolognese to a Saturday braai with ostrich sosaties! A rich chickpea casserole or hearty lentil soup would also work.

RESIDUAL SUGAR: 3.86 g/l **ALCOHOL:** 13.97 %

TOTAL ACIDITY: 5.70 g/l (Tartaric) **PH:** 3.55

