



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 Shiraz | 2020

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 Shiraz (89%) and a selection of other red grape cultivars (11%).

VINEYARDS:

The Shiraz grapes were sourced from top-performing vineyards situated in the Groenekloof, Coastal, Wellington, Stellenbosch and Philadelphia wine-growing areas. The vines are grown in granite and shale soils, 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 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with mostly French and some American oak for a period of 15 months.

WINEMAKER: Zinaschke Steyn

VARIETY / VARIETIES: Shiraz (89%), Other varieties (11%)

COLOUR: Crimson red.

BOUQUET: A gentle whiff of coffee bean and fynbos with succulent plum and cherry aromas in the background.

PALATE: Packed with plum, black cherry and a touch of leather. Dried herbs and fynbos follow through to a velvety mouthfeel with a modest tannin grip. Elegantly structured and rewardingly long.

FOOD SUGGESTIONS: Great with slightly spicy dishes as well as with traditional roasts, oxtail and barbecued steaks.

RESIDUAL SUGAR: 4.17 g/l **ALCOHOL:** 14.60 %

TOTAL ACIDITY: 5.45 g/l (Tartaric) **PH:** 3.61

