



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 | 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 predominantly in the Stellenbosch, Philadelphia, Paarl and Wellington 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° 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.

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**WINEMAKER:** Zinaschke Steyn

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**VARIETY / VARIETIES:** Shiraz (96%), Other varieties (4%)

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**TASTING NOTE:** Seductive in its charms, this wine is simultaneously bright with black berry fruit, pepper and spice as well as subtle, nuanced, delicate with a touch of florality yet also powerful and structured. Supportive oak is well-judged, integrated and harmonious. Supple and generous in texture, there is also enough power and muscularity in its layers to allow it to age with distinction. Rich, elegant but also structured and long.

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**FOOD SUGGESTIONS:** Pork and prune stew, long-braised pot roast, beef olives or a simple carvery with all the trimmings.

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**RESIDUAL SUGAR:** 3.94 g/l      **ALCOHOL:** 14.15 %

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**TOTAL ACIDITY:** 6.13 g/l (Tartaric)      **PH:** 3.54

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