

Nederburg Edelrood 2004

Colour: Light ruby.

Bouquet: Ripe berry character with mocha and dark chocolate.

Palate: A medium-bodied, fruity wine, with a soft and elegant palate laced with ripe fruit and spicy vanilla.

Enjoy on its own or serve with lamb, rare roast beef (hot or cold), calves of liver or pasta dishes with a meaty basil sauce.

variety : Cabernet Sauvignon | 63% Cabernet Sauvignon, 37% Merlot

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 14.13 % vol rs : 1.62 g/l pH : 3.57 ta : 6.57 g/l

type : Red wooded

pack : Bottle

ageing : Ready to drink now, but with further cellaring the wine will gain in complexity and character for the next 10 to 15 years.

in the vineyard : The grapes were sourced from bush vines and trellised vineyards in Paarl, Darling and Stellenbosch. Planted between 1990 and 1998 the vines grow on south-westerly slopes situated at between 50 m and 150 m above sea level, in soils originating from decomposed granite.

about the harvest: The grapes were harvested by hand and machine at between 23Â° and 25Â° Balling during February and March.

in the cellar : The grapes were fermented on the skins at between 25Â° and 28Â°C for 10 to 14 days in stainless steel tanks. Upon completion of malolactic fermentation the wine was matured in a combination of new, second and third-fill barrels for a period of 8 to 12 months.



Nederburg Wines

Paarl

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