

## Nederburg The Winemasters Edelrood 2006

Colour: Light ruby.

Bouquet: A ripe berry character with mocha and dark chocolate aromas.

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

Serve with oxtail, casseroles, red meat, game, pizza and pasta.

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

**winery** : Nederburg Wines

**winemaker** : Wim Truter

**wine of origin** :

**analysis** : alc : 14.56 % vol   rs : 3.9 g/l   pH : 3.6   ta : 5.9 g/l

**type** : Red   **body** : Medium   **taste** : Fruity   **wooded**

**pack** : Bottle   **size** : 0   **closure** : Cork

**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 and trellised vineyards in the Paarl, Durbanville and Stellenbosch areas. Planted between 1990 and 1998, these vineyards grow on south-westerly slopes and are situated at altitudes of 50 m to 150 m. The vines, grafted onto nematode-resistant rootstock Richter 99 and 110, receive supplementary irrigation by means of an overhead sprinkler system.

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

**in the cellar** : The grapes were fermented on the skins 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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