

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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