

Nederburg The Winemasters Reserve Pinotage 2006

2008 Wine Enthusiast - 84 points

2008 Michelangelo Awards - Silver Medal

Colour: Ruby red.

Bouquet: Plum and cherry fruitiness with slight oak spices in the background.

Palate: Well balanced, rich fruit flavours with soft tannins and a lingering aftertaste.

Enjoy with pasta, pizza, roast leg of lamb, bobotie or even chocolate.

variety : Pinotage | 100% Pinotage

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 14.45 % vol rs : 4.36 g/l pH : 3.57 ta : 5.39 g/l

type : Red taste : Fruity wooded

pack : Bottle closure : Cork

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in the vineyard : The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998 in soil of decomposed granite, Kroonstad and Swartland soils, the vineyards face south to south-easterly at altitudes of between 80 m and 150 m. The vines, grafted onto nematode resistant rootstock Richter 99, 110 and 101-114, received supplementary irrigation from an overhead sprinkler system, yielded an average of 8 to 10 tons per hectare.

about the harvest: The grapes were harvested by hand and machine between 23Â° and 24.5Â° Balling during mid-January and February.

in the cellar : After harvesting the grapes were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two weeks at between 25Â° and 28Â° C. After malolactic fermentation the wine was matured in second-and thirdfill oak barrels for a period of 8 to 12 months.



Nederburg Wines

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