

## Nederburg The Winemasters Reserve Merlot 2006

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Colour: Dark ruby

Bouquet: Soft rich fruit with strawberry and blackcurrant complemented by subtle vanilla.

Palate: Medium-bodied with attractive up-front fruit and a soft silky texture.

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

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**variety** : Merlot | 100% Merlot

**winery** : Nederburg Wines

**winemaker** : Wim Truter

**wine of origin** : Coastal

**analysis** : alc : 14.8 % vol   rs : 3.8 g/l   pH : 3.53   ta : 6.1 g/l

**type** : Red      **wooded**

**pack** : Bottle    **closure** : Cork

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2008 Veritas Awards - Bronze Medal

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### in the vineyard :

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

The vines, grafted onto nematode resistant rootstock Richter 99, and R110, are grown under dryland conditions and receive supplementary irrigation, using an overhead sprinkler system.

### about the harvest:

The grapes were harvested 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. After 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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