

Nederburg Winemasters Reserve Pinotage 2007

Colour: Ruby with purple edges.

Bouquet: Ripe plums and prunes with slight oak spices in the background.

Palate: A full mouthfeel with rich fruit flavours, soft tannins and a lingering aftertaste.

Excellent served with pasta, pizza, roast leg of lamb, bobotie and even chocolate.

variety : Pinotage | 100% Pinotage

winery : Nederburg Wines

winemaker : Wilhelm Pienaar

wine of origin : Coastal

analysis : alc : 13.53 % vol rs : 4.40 g/l pH : 3.70 ta : 5.23 g/l

type : Red **style** : Dry **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998, the vines are grown in decomposed granite, Kroonstad and Swartland soils. The vineyards are situated on south to south-westerly facing slopes, some 80m to 150m above sea level. Grafted onto nematode-resistant rootstock Richter 99, 110 and 101-114, the vines received supplementary irrigation from an overhead sprinkler system. Yields averaged between 8 to 10 tons per hectare.

about the harvest: The grapes were harvested by hand and machine at 23° to 24.5° Balling from the end of January to mid-February.

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



Nederburg Wines

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