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Nederburg The Winemasters Edelrood 2007

Colour: Ruby ruby.
Bouquet: Ripe strawberries and cherries with mocha and vanilla in the background.
Palate: Soft and juicy, laced with ripe fruit , spicy vanilla and soft tannins.

The winemaker suggests serving this wine 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 : Western Cape
analysis : **alc :** 14.02 % vol **rs :** 3.2 g/l **pH :** 3.5 **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 vines and trellised vineyards in Paarl, Darling and Stellenbosch. Planted between 1990 and 1998 the vines grow on south-westerly slopes situated at 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 by means of an overhead sprinkler system.

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

in the cellar : The grapes were fermented on the skins between 25° and 28°C for 10 to 14 days in stainless st eel 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
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