

## Nederburg Winemaster's Reserve Merlot 2009

The Winemaster's Reserve Collection Nederburg's core super-premium wines are accommodated in The Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classic wines treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills. This wine is made entirely from Merlot grapes.

Colour: Dark ruby

Bouquet: Aromas of strawberry and blackcurrant with subtle vanilla oak in the background.

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

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

**variety** : Merlot | 100% Merlot

**winery** : Nederburg Wines

**winemaker** : Wilhelm Pienaar

**wine of origin** : Coastal

**analysis** : alc : 14 % vol   rs : 4.8 g/l   pH : 3.59   ta : 5.50 g/l

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

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

### in the vineyard : Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The winery was awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in both 2009 and 2008, and produced the winning Shiraz in the 2009 Syrah du Monde in France, as well as in the 2008 Lexus WINE Shiraz Challenge. Nederburg is frequently honoured in the Tri-Nations Wine Challenge, involving New Zealand and Australia. It also performs extremely well at the annual Veritas Awards (in 2009 winning the second highest number of double gold and gold medals), as well as the Michelangelo International Wine Awards.

It has earned trophies, gold medals and best-in-class ratings on the annual International Wine & Spirit Competition in London, bringing home two trophies in 2009. Two of the cellar's wines are also rated five stars in the 2010 edition of the Platter's South African Wine guide. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Nederburg is exported to key global markets in the UK, Europe, North America and Australasia, where it is steadily building a presence and reputation for elegantly styled wines with fruit-rich flavours. Its growing success is the result of an extensive infrastructure that includes ongoing viticultural research, implementation of pioneering vineyard practices, sourcing of top-quality grapes; major investment in cellar facilities and an international marketing and distribution network.

Razvan Macici heads the team as Nederburg cellar master. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Tariro Masayiti, who makes the whites.

### Vineyards

The grapes were sourced from bush and trellised vineyards in the Paarl, Darling and Stellenbosch areas. Planted between 1990 and 1998, the vines are grown in decomposed granite on south-westerly facing slopes, situated at altitudes of 50m to



150m above sea level. The vines, grafted onto nematode-resistant rootstocks Richter 99 and R110, are grown under dryland conditions and received supplementary irrigation by means of an overhead sprinkler system.

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

**in the cellar :** After harvesting the grapes were fermented on the skins between 25° - 28° C for 10 to 14 days in stainless steel tanks. Upon completion of malolactic fermentation the wine was matured in a combination of second and third-fill barrels for a period of 8 to 12 months.

## Nederburg Wines

Paarl

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