

## Nederburg The Winemasters Edelrood 2008

Colour: Ruby ruby.

Bouquet: Aromas of strawberries and cherries with mocha and vanilla background nuances.

Palate: Soft and juicy with ripe fruit and spicy vanilla flavours and soft tannins.

Excellent served with oxtail, casseroles, red meat, game, pizza and pasta dishes

**variety** : Cabernet Sauvignon | 63% Cabernet Sauvignon 37% Merlot

**winery** : Nederburg Wines

**winemaker** : Wilhelm Pienaar

**wine of origin** : Western Cape

**analysis** : **alc** : 13.84 % vol **rs** : 3.5 g/l **pH** : 3.5 **ta** : 5.7 g/l

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

**pack** : Bottle **size** : 0 **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 wine lovers 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 and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand 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.

### 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 from a blend of Cabernet Sauvignon (63%) and Merlot (37%) grapes.



### **The 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 some 50m to 150m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99 and R110, are grown under dryland conditions while some of the vines received 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 fruit was crushed and fermented on the skins in temperature-controlled stainless steel tanks at 25° C to 28° C for 10 to 14 days. 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**

### **Paarl**

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[www.nederburg.com](http://www.nederburg.com)