

Nederburg The Winemasters Edelrood 2010

Colour: Ruby red.

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 | 51% Cabernet Sauvignon 49% Merlot

winery : Nederburg Wines

winemaker : Wilhelm Pienaar

wine of origin : Western Cape

analysis : alc : 13.70 % vol rs : 4.50 g/l pH : 3.55 ta : 5.37 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 Paarl winery has earned five-star ratings for three wines in the 2012 edition of Platter's South African Wine Guide. Three five-star ratings is the highest number achieved by any producer in the new edition of the guide and Nederburg shares this distinction with two other wineries. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. The winery brought home six gold and six best-in-class ratings from the 2011 International Wine & Spirit Competition (IWSC) in London and won two double gold and nine gold medals at the 2011 Veritas Awards, South Africa's National Wine Show. Nederburg was also awarded three trophies at the 2012 Decanter World Wine Awards. 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 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 Wim Truter, who makes the whites.

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 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 (51%) and Merlot (49%) grapes.

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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