

## Nederburg The Winemasters Edelrood 2014

Colour: Garnet red.

Bouquet: Aromas of red fruit and tomato leaf with nuances of red currant and vanilla.

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

Delicious with oxtail, casseroles, red meat, game, robust pizza and pasta dishes.

**variety** : Cabernet Sauvignon | 62% Cabernet Sauvignon, 38% Merlot

**winery** : Nederburg Wines

**winemaker** : Samuel Viljoen

**wine of origin** : Western Cape

**analysis** : alc : 14.71 % vol   rs : 3.59 g/l   pH : 3.77   ta : 5.54 g/l

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

**pack** : Bottle   **size** : 750ml   **closure** : Cork

Nederburg's premium wines are accommodated in The Winemasters ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, 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 (62%) and Merlot (38%) grapes.

### in the vineyard :

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 50 m to 150 m above sea level. The vines, grafted onto nematode-resistant rootstocks 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 contact with oak for a period of 15 months.

Cellarmaster: Andrea Freeborough

## Nederburg Wines

Paarl

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

