

## Nederburg The Winemasters Pinotage 2015

Colour: Ruby red.

Bouquet: A bounty of plums and prunes and some subtle oak spice.

Palate: A full mouthfeel with rich fruit flavours, soft tannins and wellintegrated oak with a hint of vanilla.

Serve with rich winter stews, roast duck, guinea fowl, quail, ostrich, game casserole, classic goulash, venison steak, smoked Kassler chops, pasta, pizza, roast leg of lamb, bobotie and even chocolate.

**variety** : Pinotage | 100% Pinotage

**winery** : Nederburg Wines

**winemaker** : Samuel Viljoen

**wine of origin** : Western Cape

**analysis** : **alc** : 13.89 % vol **rs** : 4.26 g/l **pH** : 3.55 **ta** : 5.54 g/l

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

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

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.

**in the vineyard** : The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998, the vines are grown in decomposed granite, Kroonstad and Swartland soils. The vineyards are situated on south to south-westerly facing slopes, some 80m to 150m above sea level. Grafted onto nematode-resistant rootstocks Richter 99, 110 and 101-114, the vines receive supplementary irrigation from an overhead sprinkler system.

### about the harvest:

The grapes were harvested by hand and machine at 23° to 24,5° Balling from the end of January to mid-February.

Yields averaged between 8 and 10 tons per hectare.

**in the cellar** : The grapes were crushed and fermented in temperature-controlled stainless-steel tanks at 25°C to 28°C for approximately two weeks. After malolactic fermentation the wine was matured in contact with American and French oak for a period of 14 months.



## Nederburg Wines

Paarl

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