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Nederburg Heritage Heroes The Brew Master 2016

COLOUR Dark, intense red. BOUQUET Concentrated aromas of dark fruit, cassis, peppadew, tobacco leaf and a hint of vanilla spice. PALATE Full-bodied, classic and complex with juicy dark fruit flavours, hints of prunes and powerful ripe velvety tannins that will soften with further maturation.

Excellent with red meat, casseroles and stews, leg of lamb, roast beef, duck, robust chicken and pasta dishes, hearty soups and mature cheeses.



variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 20% Petit Verdot, 19% Cabernet Franc, 6% Merlot, 2% Malbec
winery : Nederburg Wines
winemaker : Samuel Viljoen
wine of origin : Western Cape
analysis : **alc :** 14.19 % vol **rs :** 1.79 g/l **pH :** 3.62 **ta :** 5.99 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing :

10 to 15 years

THE RANGE The Heritage Heroes collection of individually named, hand-made gourmet wines, honours some of the legends who have shaped Nederburg and its history as one of South Africa's most awarded wineries. Every one of these wines has been made with a focus on innovation, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour.

The Brew Master is a classic Bordeaux-style red blend that commemorates brew master and tea specialist Johann Graue, who revolutionised winemaking in South Africa with his clonal selection efforts to isolate top-performing vines for reproduction and introduction of cold fermentation techniques. The co-owner of a leading brewery in Germany before he came to South Africa, he acquired Nederburg in 1937 and is believed to have created the foundation for excellence followed by his successors. Graue understood long before the rest that one must begin with the best raw materials and that excellent wine originates in the vineyards.

in the vineyard : The Cabernet Sauvignon and Cabernet Franc fruit was sourced from the coastal region, while the Petit Verdot, Merlot and Malbec were sourced from topperforming trellised vineyards in Paarl.

in the cellar :
The various cultivars were vinified separately. After sorting at the cellar, the fruit was fermented on the skins in a combination of submerged cap, roto, open and combi stainless steel fermenters. Upon reaching the desired colour and tannin extraction, the wine was racked into a combination of first-, second-, and third-fill 300-litre French (95%) and American (5%) oak barrels and matured for 24 months. After maturation the wine was racked, blended and bottled.

Cellarmaster: Andrea Freeborough
Winemaker: Samuel Viljoen

Nederburg Wines

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