

Nederburg The Winemasters Edelrood 2016

Colour: Garnet red.

Bouquet: Aromas of dark berries, red fruit and nuances of red currant.

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

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

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 14.38 % vol rs : 3.92 g/l pH : 3.62 ta : 5.69 g/l

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

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

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made from a blend of Cabernet Sauvignon (60%) and Merlot (40%) grapes.

in the vineyard : The grapes were sourced from vineyards across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.

about the harvest: The grapes were harvested by hand and machine at 23° to 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 to 28°C for 10 to 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with first-fill French oak for a period of 24 months.

Cellarmaster: Andrea Freeborough'

Nederburg Wines

Paarl

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