

## Nederburg The Winemasters Pinotage 2017

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 : 14.65 % vol   rs : 4.50 g/l   pH : 3.49   ta : 6.01 g/l

**type** : Red   **style** : Dry   **body** : Full   **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.

**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.

**in the cellar** : The grapes were harvested by hand and machine at 23° to 24,5° Balling from the end of January to mid-February. They were crushed and cool-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 selected French and American oak for a period of 12 months.



### Nederburg Wines

Paarl

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