

Nederburg The Winemasters Albarino 2018

Brilliantly clear with a slight golden hue. An aromatic wine with intense flavours of stone fruit and melon, complemented by undertones of litchi and gooseberries. An elegant, well-structured wine with hints of apple and pear and flavours picked up on the nose following through onto a lingering fresh, crisp palate.

Excellent with seafood, grilled fish, fresh salads and light creamy cheeses.

variety : Albariño | 87% Albarino, 13% Colombard

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 13.34 % vol rs : 1.99 g/l pH : 3.31

type : White **style :** Dry **body :** Light **taste :** Fruity

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

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.

Only available at Nederburg brand home

in the vineyard : The Albarino grapes were sourced from vineyards in Bottelary Hills in Stellenbosch and Simondium in Paarl. The dryland Stellenbosch vineyard was planted in 2014 in deep red decomposed granite soils, using a five-wire trellis system. Spur pruning was done during spring to ensure a balanced crop, suckered to two shoots per bearer. The vineyard delivered a crop of 8 tons per hectare. The Simondium grapes came from two small vineyards planted between 2012 and 2013 in sandy soils with loam underneath. These vines, also trellised on a five-wire system, receive supplementary drip irrigation during the growing season and are also spur pruned for a balanced crop. It produced 10 tons of grapes per hectare.

in the cellar : The Albarino grapes were harvested by hand at 22° to 23° Balling in early February. After settling, the clean juice was racked into stainless-steel tanks where fermentation took place at 14° to 15°C. The wine was left on the fermentation lees for a short period after which stabilisation and clarification took place prior to bottling.

CELLARMASTER Andrea Freeborough

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