

Nederburg 1791 Merlot 2016

Dark ruby red. Aromas of soft, rich fruit such as strawberry and red currant with subtle vanilla oak in the background. A medium-bodied wine with attractive up-front fruit flavours and a soft, silky texture.

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

variety : Merlot | 100% Merlot

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 13.88 % vol rs : 6.78 g/l pH : 3.53

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

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

Soft and approachable premium wines inspired by more than two centuries of winemaking begun by Nederburg's founder, Philippus Wolvaart, who bought his land in Paarl in 1791. This wine is made from Merlot grapes.

Available: Europe / UK

in the vineyard : The grapes were sourced from bush and trellised vineyards in the Paarl, Darling and Stellenbosch areas. Planted between 1990 and 1998, the vines are grown in decomposed granite soils on south-westerly facing slopes 50m to 150m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99 and R110, are grown under dryland conditions and receive supplementary irrigation by means of an overhead sprinkler system.

in the cellar : The grapes were harvested by hand and machine at 23° to 25° Balling during February and March. The fruit was crushed and cool-fermented on the skins in temperature-controlled stainless steel tanks at 25°C to 28°C for 10 to 14 days. The wine was matured in contact with French and American oak for a period of three months.

CELLARMASTER Andrea Freeborough



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com