

Nederburg 1791 Pinotage 2016

Ruby with purple edges. Ripe black berries and strawberries with gentle oak spice in the background. A full mouthfeel with rich fruit flavours, soft tannins and a lingering aftertaste.

Excellent served with 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 : 13.47 % vol rs : 6.79 g/l pH : 3.65 ta : 5.16 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

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 Pinotage grapes.

Available: Europe / UK

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 rootstock Richter 99, 110 and 101-114, the vines receive supplementary irrigation from an overhead sprinkler system. Yields averaged between 8 and 10 tons per hectare.

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 French and American oak for a period of three months.

CELLARMASTER Andrea Freeborough



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com