

Nederburg Private Collection Pinotage 2016

Ruby red. A bounty of plums and dark and red berries with some subtle oak spice. A full mouthfeel with rich fruit flavours, soft tannins and well-integrated 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 : 13.89 % vol rs : 4.26 g/l pH : 3.55

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

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

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.

Private Collection is an ultra-premium ensemble of five single varietal wines and a blend, produced from top-performing vineyards, and exclusive to travel retail. Our viticultural and winemaking teams work jointly to identify fruit in each vineyard for this luxury range. Hand-picked grapes that stand out for their fine balance of fruit, acid and sugar, for their exceptional concentration and depth of aromas are reserved for Private Collection wines.

Available: Travel retail exclusive

in the vineyard : The grapes were sourced from vineyards in the Western Cape.

Planted between 1990 and 1998, the vines grow in decomposed granite, Kroonstad and Swartland soils, and 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. 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 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 American and French oak for a period of 14 months.

CELLARMASTER Andrea Freeborough



Nederburg Wines

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