

## Nederburg The Winemasters Edelrood 2018

Garnet red. Delicious aromas of red fruit and blueberries with nuances of tobacco. Soft and juicy with ripe fruit and spicy oak flavours. Soft tannins and well-integrated oak add to the complexity of the wine.

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

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

**winery :** Nederburg Wines

**winemaker :** Samuel Viljoen

**wine of origin :** Western Cape

**analysis :** alc : 13.03 % vol rs : 3.74 g/l pH : 3.60 ta : 6.21 g/l

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

**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.

This wine is made from a blend of Cabernet Sauvignon (60%) and Merlot (40%) grapes.

*Available: SA/EU/UK*

**in the vineyard :** The grapes were sourced from vineyards across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.

**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 fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28°C for 10 to 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with French oak for a period of nine months.

CELLAR-MASTER Andrea Freeborough (previous cellar-master)

### Nederburg Wines

Paarl

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