

## Nederburg Baronne Cabernet Sauvignon Shiraz 2019

Colour: Deep ruby.

Bouquet: Alluring aromas of spicy dark blue and black berry fruit

Palate: Juicy, soft and plush in the mouth with blueberry, cassis, a twist of pepper and cinnamon. Rich and textured.

Excellent with heart-warming roast lamb, red meat steak and lamb chops, venison, pizza and pasta dishes, and beef burgers, and mature cheeses.

**variety** : Cabernet Sauvignon | 46% Cabernet Sauvignon, 39% Shiraz, 15% Other varieties

**winery** : Nederburg Wines

**winemaker** : Samuel Viljoen

**wine of origin** : Paarl

**analysis** : alc : 13.45 % vol rs : 4.43 g/l pH : 3.58 ta : 5.60 g/l

**type** : Red **style** : Dry **body** : Medium **taste** : 0 **wooded**

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

Smooth, suave and self-assured, Baronne is one of South Africa's most iconic, long-standing and top-selling red blends. The brainchild of legendary Nederburg cellar-master Günter Brözel, this classic wine was launched in 1973. So popular and ubiquitous is Baronne, that for some the name has come to signify red wine itself. After more than 40 years, this noble blend has never changed.

**in the vineyard** : The grapes for this wine were sourced from top-performing vineyards situated across the wine-growing areas of 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 micro-climates and soil types associated with each vineyard add to the complexity of the wine.

**about the harvest**: The grapes were harvested by hand and machine at 24° Balling during February and March.

**in the cellar** : The grapes were harvested at 24° Balling during February and March. The fruit was crushed and fermented on the skins, with selected yeast strains, in temperature-controlled stainless-steel tanks at 25°C to 28°C. Upon extraction of desired colour and tannins, the wine was drained from the skins, and racked from the lees onto a selection of oak where the wine matured for six months before blending.

CELLAR-MASTER: Lizelle Gerber (cellar-master)

### Nederburg Wines

Paarl

021 862 3104

www.nederburg.com

