

## Nederburg Merlot 2019

Colour: Bright red.

Boutique: Rounded, svelte red fruit aromas with black cherries, chocolate and a hint spice.

Palate: Black Forest Gateau in a glass! Flavours of cocoa and black cherry, with creamy texture and a hint of exotic masala spice and peppercorn. Refreshing and velvety.

Excellent with barbecued red meats and casseroles, venison, beef burgers, pizza and pasta dishes.

**variety** : Merlot | 100% Merlot

**winery** : Nederburg Wines

**winemaker** : Samuel Viljoen

**wine of origin** : Paarl

**analysis** : alc : 13.87 % vol    rs : 4.11 g/l    pH : 3.48    ta : 5.67 g/l

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

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

Nederburg's core range of varietal and blended wines is an expression of its proud legacy of winemaking excellence, dating back to 1791. 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.

**in the vineyard** : The grapes were sourced from top-performing vineyards situated in the Darling, Cape Town and Stellenbosch wine-growing areas. The vines are grown in granite and sandstone soils with good water-holding capacity, resulting in grapes with a higher natural acidity and resulting freshness. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to a well-balanced acidity, in turn contributing to better tannin structure and fruit expression as well as deeper colour intensity.

**about the harvest**: The grapes were harvested early in the morning in February and March, at 24° to 25° Balling.

**in the cellar** : On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° C for 10 to 14 days. Additional oxygen was given during fermentation to add to colour intensity and realise a more polished and accessible tannin structure. Malolactic fermentation was strictly controlled and bacteria inoculated to enhance freshness and vibrancy of flavour. The wine was left on the fine lees after blending, for increased freshness and longevity. Oak trials were done on each vineyard block and a significant portion of the wine was fermented in French and American oak barrels for a period of 15 months, with the final blend aged in big oak vats to add to the complexity of the wine, achieve better oak integration, as well as for a more expressive nose and palate. The wine was released after at least 3 months of bottle ageing to allow the wine to recover from bottle shock and to ensure all components are in balance. Plant proteins were used exclusively during setting and fining, making this wine suitable for vegans and vegetarians.

CELLAR-MASTER: Lizelle Gerber

### Nederburg Wines

Paarl

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