

## Nederburg Pinotage 2018

Colour: Cherry red.

Bouquet: Generous aromas of succulent blueberry and juicy red fruit with a subtle hint of oak.

Palate: Cinnamon spice and ample lively blue and red berry fruit compote in a tasty, succulent package.

Poised and energetic with good frame and balance.

A treat 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** : Paarl

**analysis** : alc : 14.09 % vol   rs : 4.50 g/l   pH : 3.57   ta : 5.65 g/l

**type** : Red   **style** : Dry

**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, foodfriendly 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, Stellenbosch and Paarl wine-growing areas. The vines, mostly bush vines grown under dryland conditions, are established in granite, sandstone and shale soils, resulting in grapes with a higher natural acidity and resulting freshness.

**about the harvest**: The grapes were harvested at 23° to 24,5° Balling from the end of January until mid February.

**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° to 28° C for 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 for 12 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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