

## Nederburg Double Barrel Reserve 2020

Bold plump blueberry and cassis aromas that carry through to the palate. Bright black cherry vibrance and succulence, toned by oak spice. Approachable but well-defined structure with integrated soft tannins and a lovely length.

An absolute treat with a wide range of South African street food such as bunny chow, Amagwinya (vetkoek) with mince, boerewors or steak rolls, dombolo (dumplings) with beef stew, or salomie (curry-filled roti).

**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 19% Cabernet Franc, 19% Merlot, 7% Petit Verdot, 5% Malbec

**winery :** Nederburg Wines

**winemaker :** Samuel Viljoen

**wine of origin :** Western Cape

**analysis :** alc : 14.34 % vol rs : 2.5 g/l pH : 3.79 ta : 5.73 g/l

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

**pack :** 0 **size :** 750ml **closure :** 0

**about the harvest:** Grapes were harvested at 25° to 28° Balling, From mid-February until the end of March.

**in the cellar :** On arrival at the cellar, the different grape varieties were individually handled and vinified. In each instance, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 28° to 24° C, for around 14 days. Upon extraction of desired colour and tannins, the various wines were drained from the skins, pressed and racked to a selection of mainly new French oak where these wines matured for 92 months before blending.

The Merlot was aged in French oak barrels for 9 months after which it was racked and blended, and then returned to barrel for a period of 3 months, for added fullness / roundness. All components of the blend were then expertly combined to create a supremely well-balanced wine.



### Nederburg Wines

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