

## Nederburg The Winemasters Edelrood 2020

Black cherry and ample hedgerow fruits that vie with tobacco leaf, cigar box and cedar adding a savoury nuance, along with spice highlights. Rich, smooth, supple and elegantly poised.

Delicious with oxtail and other meat casseroles and stews, grilled red meat as well as robust pizza and pasta dishes.

**variety :** Cabernet Sauvignon | 61% Cabernet Sauvignon, 31% Merlot, 8% Other varieties

**winery :** Nederburg Wines

**winemaker :** Zinaschke Steyn

**wine of origin :** Western Cape

**analysis :** alc : 14.33 % vol    rs : 4.0 g/l    pH : 3.66    ta : 5.65 g/l

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

**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 cellar :** The grapes were harvested early in the morning in February and March, at 23° to 25° Balling. On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25o to 28° C for 10 to 14 days. 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. Upon completion of malolactic fermentation, the wine was matured in contact with mostly French and some American oak for a period of 15 months.



### Nederburg Wines

Paarl

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