

Nederburg The Winemasters Pinotage 2020

Cinnamon spice and ample lively black 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 | 94.6% Pinotage, 5.4% Other varieties

winery : Nederburg Wines

winemaker : Zinaschke Steyn

wine of origin : Western Cape

analysis : alc : 14.38 % vol rs : 4.50 g/l pH : 3.66 ta : 5.47 g/l

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

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

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. 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 at 24o Balling during February and March. On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature- controlled stainless-steel tanks at 25o to 28o 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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