

Nederburg The Winemasters Noble Late Harvest 2022

Abundant aromas of honey, apricot with some orange marmalade notes and a touch of ripe sweet melon. Rich apricot and peaches with a slight nuttiness, bright acid lift and an orange marmalade tang to counteract the sweetness.

Excellent with pâtés, blue cheese, desserts, cakes, pastries and tarts.

variety : Muscat de Frontignan | 45% Muscat de Frontignan, 45% Chenin Blanc, 10% Grasa de Cotnari

winery : Nederburg Wines

winemaker : Pieter Badenhorst and Jamie Williams

wine of origin : Western Cape

analysis : alc : 11.12 % vol rs : 168 g/l pH : 3.75 ta : 7.68 g/l

type : Dessert **style :** Sweet **body :** Light **taste :** Fruity

pack : Bottle **size :** 375ml **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.

about the harvest: The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 30° to 42° Balling during April 2022.

in the cellar : The grapes were sorted by hand by the entire winemaking team to ensure only the best grapes are used. The fruit went straight into the press without destemming. A light pressing was done to release the juice from the healthy green grapes, then pumped back over the grapes and the raisins in the press. It was to soak overnight to allow all the raisins to open up and release those intensely concentrated flavours, and then fermented in temperature-controlled stainless-steel tanks at 16°C. Daily tasting were done to monitor fermentation and approximately halfway through, the proverbial sweet spot between the remaining sugar level, alcohol level and acidity was reached. Next, the tanks were chilled down to -4°C to stop fermentation. The wine was then put through a separator to spin out the yeast and prevent further fermentation. Blending of the different components followed, followed by stabilisation and sterile-filtering and bottling. The wine did not undergo wood maturation.



Nederburg Wines

Paarl

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