

Nederburg The Brew Master Bordeaux-style Red Blend 2019

Subtle squeeze of judicious tannin from oak balances the ripe fruit beautifully. Complex, layered and long, it's richly rewarding and harmonious.

Excellent with red meat casseroles and stews, leg of lamb, roast beef, duck, robust chicken and pasta dishes, hearty soups and mature cheeses

variety : Cabernet Sauvignon | 61% Cabernet Sauvignon, 16% Malbec, 15% Petit Verdot, 5% Merlot, 3% Cabernet Franc

winery : Nederburg Wines

winemaker : Zinaschke Steyn

wine of origin : Western Cape

analysis : alc : 14.91 % vol rs : 1.13 g/l pH : 3.70 ta : 6.11 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant

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

The Heritage Heroes collection of individually named, hand-made gourmet wines, honours some of the legends who have shaped Nederburg and its history as one of South Africa's most awarded wineries. Every one of these wines has been made with a focus on innovation, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour. The Brew Master is a classic Bordeaux-style red blend that commemorates brew master and tea specialist Johann Graue, who revolutionised winemaking in South Africa with his clonal selection efforts to isolate top-performing vines for reproduction and introduction of cold fermentation techniques. The co-owner of a leading brewery in Germany before he came to South Africa, he acquired Nederburg in 1937 and is believed to have created the foundation for excellence followed by his successors. Graue understood long before the rest that one must begin with the best raw materials and that excellent wine originates in the vineyards.

in the vineyard : The Cabernet Sauvignon grapes came from Paarl and Groenekloof, the Malbec from Darling, the Petit Verdot from Paarl, while the Merlot fruit was sourced from Stellenbosch and the Cabernet Franc from Philadelphia.

in the cellar : The grapes were individually vinified. After sorting at the cellar, the fruit was fermented on the skins in a combination of submerged cap, roto, open and combi stainless-steel fermenters. Upon reaching the desired level of colour and tannin extraction, the wine was raked into a combination of first-fill 300-litre French and American oak barrels and matured for 30 months. After maturation the wine was raked, blended and bottled.



Nederburg Wines

Paarl

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