

## Nederburg The Winemasters Shiraz 2022

Seductive in its charms, this wine is simultaneously bright with black berry fruit, pepper and spice as well as subtle, nuanced, delicate with a touch of florality yet also powerful and structured. Supportive oak is well-judged, integrated and harmonious. Supple and generous in texture, there is also enough power and muscularity in its layers to allow it to age with distinction. Rich, elegant but also structured and long.

Pork and prune stew, long-braised pot roast, beef olives or a simple carvery with all the trimmings.

**variety :** Shiraz | 96% Shiraz, 4% other varieties

**winery :** Nederburg Wines

**winemaker :** Zinaschke Steyn

**wine of origin :** Western Cape

**analysis :** alc : 14.15 % vol rs : 3.94 g/l pH : 3.54 ta : 6.13 g/l

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

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

2024 Investec Trophy Wine Show - Best Shiraz

2024 Top 12 Shiraz

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 vineyard :** The grapes were sourced from top-performing vineyards situated predominantly in the Stellenbosch, Philadelphia, Paarl and Wellington wine-growing areas. The vines are grown in granite and shale soils, resulting in grapes with a higher natural acidity and resulting freshness. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to a well-balanced acidity, in turn contributing to better tannin structure and fruit expression as well as deeper colour intensity.

**about the harvest:** The grapes were harvested at 24° to 25° Brix during February and March.

**in the cellar :** 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 12 to 15 months.



### Nederburg Wines

Paarl

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