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Nederburg Double Barrel Reserve 2022

Subtle brush of lavender and dried herb complements and add complexity to the rich, dark-fruited and plush nose and palate. Suave and elegant, there is good harmony and cohesion between ripe blue and black berry fruit, spice and the squeeze of tannin from time in oak. Complex and layered, it remains succulent and refreshing throughout with a long, satisfying flavour tail.

Pork neck steaks in a mustard and cumin-studded creamy sauce (a la Jenny Morris!) or a Middle-Eastern lamb tagine.



variety : Cabernet Sauvignon | 54% Cabernet Sauvignon, 18% Cabernet Franc, 18% Merlot, 7% Petit Verdot, 3% Malbec
winery : Nederburg Wines
winemaker : Zinaschke Steyn
wine of origin : Western Cape
analysis : **alc :** 13.90 % vol **rs :** 1.66 g/l **pH :** 3.53 **ta :** 6.15 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Michelangelo Awards - Double Gold

A silky-smooth Bordeaux-style red blend of skilfully selected noble varieties, led by Cabernet Sauvignon. Classically styled, full-bodied and food-friendly, each component of this velvety blend is independently matured with selected oak. Midway through oak maturation, a portion of the wine is blended and returned to barrel for a final phase of aging, to add elegant layers of complexity and give the wine a smooth taste and pleasant finish.

in the vineyard : The Cabernet Sauvignon fruit were sourced from top-performing vineyards situated in Paarl and Stellenbosch, while the Cabernet Franc came from Philadelphia, the Merlot from Stellenbosch, the Petit Verdot from Paarl, and the Malbec from Philadelphia. The different microclimates and soil types associated with each vineyard add to the complexity of this wine. The vines are grown in granite, sandstone 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, adding to a well-balanced acidity, and in turn contributing to tannin structure and fruit expression as well as colour intensity

about the harvest: Grapes were harvested at 23° to 25° Balling, from mid-February until the end of March

in the cellar : On arrival at the cellar, the different grape varieties were individually handled and vinified. In each instance, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28° C, for around 14 days. Upon extraction of desired colour and tannins, the various wines were drained from the skins, pressed and racked to a selection of mainly new French oak. A portion of each component was aged in French oak barrels for 15 months after which it was racked and blended, and then returned to barrel for a period of three months, for added fullness/roundness. All components of the blend were then expertly combined to create a supremely well-balanced wine.

Nederburg Wines

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