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Nederburg The Winemasters Edelrood 2022

This wine is like returning to a warm embrace from a good friend or loved one. It immediately taps into memories of good times and shared laughs. It offers a rich, soft but structured mouthful of spicy fruitcake, gently succulent and beautifully balanced. Dark cherry, plum and liquorice with spice highlights. Refreshing and familiar, laidback, tasty and uncomplicated but so delicious.

A good spaghetti bolognaise, lasagne, braised beef short ribs or even pepperoni pizza.



variety : Cabernet Sauvignon | 66% Cabernet Sauvignon, 37% Merlot
winery : Nederburg Wines
winemaker : Zinaschke Steyn
wine of origin : Western Cape
analysis : **alc :** 14.18 % vol **rs :** 4.08 g/l **pH :** 3.73 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Michelangelo Awards - Double Gold

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 in the Paarl, Stellenbosch and coastal districts. The vines are grown in granite soils with good waterholding capacity, resulting in grapes with a higher natural acidity, adding to the freshness and longevity of the wine. 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 early in the morning in February and March, at 23º to 25º Balling

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 25º to 28° C for 10 to 14 days. 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 16 months.

Nederburg Wines
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