

Nederburg The Winemasters Noble Late Harvest 2023

Nederburg The Winemasters Noble Late Harvest 2023 is a study in contrasts; the wine is tangy, fresh, and lively, but also broad, richly sweet, and complex. A cornucopia of flavours range from apricot, mango, sundried pineapple and even sweetcorn to piquant lime and citrus; marmalade and praline – and with powerful sweetness comes a lighter, delicate floral nuance offset by lively acid freshness. Seductive and sophisticated, it nonetheless remains poised, lively, and leaves a lingering farewell, but remains clean and dry while doing so.

The obvious – and well-known for good reason – match is with chicken liver paté or parfait. Similarly, buttery corn on the cob, a light soufflé made with sweetcorn and cheese, or Malay-spiced chicken sosaties, skewered with dried apricot or fresh nectarine chunks, would be superb.

variety : Muscat de Frontignan | 65% Muscat de Frontignan, 23% Chenin Blanc, 12% Weisser Riesling

winery : Nederburg Wines

winemaker : Pieter Badenhorst and Jamie Williams

wine of origin : Western Cape

analysis : alc : 8.73 % vol rs : 193 g/l pH : 3.3 ta : 8.09 g/l

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

pack : Bottle **size :** 375ml **closure :** Cork

2024 Trophy Wine Show - Trophy for Best Dessert Wine

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 2023.

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 soaked 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 tastings 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 clarified to prevent further fermentation. Blending of the different components followed, followed by stabilisation, sterile-filtering, and bottling.

Nederburg Wines

Paarl

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