

## Nederburg The Winemasters Noble Late Harvest 2024

Nederburg The Winemasters Noble Late Harvest 2024 is sweet seduction in liquid form. The wine starts with ginger blossom and jasmine, macerated dried apricots, sultanas, and even marmalade – both on the nose and palate. Unctuous, audacious and bold, it is richly sweet, but it manages not to be mawkish or cloyingly syrupy because of the lively, fresh, zingy acid, which is a necessary counterpoint. The palate is composed, bright, lively, opulent, and complex, and yet it finishes dry and clean. All that remains is a remembered symphony of beautiful flavour which lingers long.

Coronation chicken, Middle-Eastern or North African type salads, featuring chick peas or couscous, accompanied by duck. And rich liver paté or parfait, of course!

**variety :** Muscat de Frontignan | 46% Muscat de Frontignan, 26% Chenin Blanc, 13% Weisser Riesling, 14% other varieties

**winery :** Nederburg Wines

**winemaker :** Jamie Williams

**wine of origin :** Western Cape

**analysis :** alc : 8.46 % vol rs : 286 g/l pH : 3.05 ta : 10.19 g/l

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

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

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 Muscat de Frontignan was sourced from vineyards in the Simondium area, while the Weisser Riesling and Chenin blanc came from vines in Darling. The vines are grafted onto nematode-resistant rootstock Richter 99, and received supplementary irrigation.

**about the harvest:** The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 44° Balling during March 2024.

**in the cellar :** On arrival at the cellar, the fruit was sorted by hand and then 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 in the press. It was soaked overnight to allow all the Botrytis-infected grapes to release those intensely concentrated noble flavours, and then fermented in temperature-controlled stainless-steel tanks at 20°C. Daily tastings were done to monitor fermentation, and approximately halfway through, the proverbial sweet spot between the remaining sugar, alcohol, 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, then blended, stabilised, sterile-filtered, and bottled.



### Nederburg Wines

Paarl

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