

Nederburg The Winemasters Merlot 2023

Hedgerow fruit, cherry tobacco, cocoa powder and spice are apparent on the nose and the palate. Ripe, juicy, fresh, soft-textured and all too easy to enjoy in its uncomplicated approachability. It's structured, pliable, balanced and offers ample drinking enjoyment.

Braai'd lamb chops, lamb shawarma with tzatziki, lamb and aubergine tagine.

variety : Merlot | 89.5% Merlot, 10.5% other varieties

winery : Nederburg Wines

winemaker : Zinaschke Steyn

wine of origin : Western Cape

analysis : **alc** : 13.42 % vol **rs** : 4.67 g/l **pH** : 3.51 **ta** : 5.84 g/l

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

pack : Bottle **size** : 750ml **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 grapes were sourced from top-performing vineyards in the Philadelphia, Stellenbosch and coastal wine-growing areas. The vines are grown mostly in granite and sandstone soils with good water-holding capacity, 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° Balling 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 10 to 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 14 months



Nederburg Wines

Paarl

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