

Nederburg The Winemasters Pinotage 2023

Vivid blueberry and plum compote with vivid spice nuances and a hint of florality or perfume. Amiable, animated and bright with a pleasantly piquant, dry twist courtesy of time in oak. Good balance of flavour matched by both the rounded, soft texture and well-defined frame.

Versatile and generous, this Pinotage will be a treat with rich winter stews, roast duck, ostrich, game casserole, classic goulash, venison steak, smoked Kassler chops, pasta, pizza, roast leg of lamb, a rich chickpea casserole, a hearty lentil soup, and even chocolate

variety : Pinotage | 97% Pinotage, 3% Grenache

winery : Nederburg Wines

winemaker : Zinaschke Steyn

wine of origin : Western Cape

analysis : **alc** : 14.06 % vol **rs** : 4.62 g/l **pH** : 3.5 **ta** : 5.76 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

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 situated in the Darling, Stellenbosch and Paarl wine-growing areas. The vines, mostly bush vines grown under dryland conditions, are established in granite, sandstone and shale soils, resulting in grapes with a higher natural acidity and resulting freshness

about the harvest: The grapes were harvested at 24° to 25° 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 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 15 months.



Nederburg Wines

Paarl

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