

Nederburg The Winemasters Shiraz 2023

Plum, black cherry and dried herb or fynbos are the descriptors for the aroma and flavour of this wine. There's a gentle perfumed nuance too, along with plush, pillowy and seductive mouthfeel. Underpinning this rich, layered mouthful is a platform of oak, judiciously applied so that it cradles the fruit. Good harmony and integration. The subtle spice intrigue continues on a persistent finish

Pork and prune stew, long-braised pot roast, beef olives or a simple carvery with all the trimmings.

variety : Shiraz | 96% Shiraz, 4% other varieties

winery : Nederburg Wines

winemaker : Zinaschke Steyn

wine of origin : Western Cape

analysis : alc : 13.89 % vol rs : 4.23 g/l pH : 3.48 ta : 5.76 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **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 predominantly in the Stellenbosch, Philadelphia, Paarl and Wellington wine-growing areas. The vines are grown in granite and shale soils, 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° to 25o 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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