

Nederburg The Winemasters Cabernet Sauvignon 2023

Typical rich Christmas fruit cake, tea leaf and tomato plant with a light sprinkle of cinnamon and clove on the nose and palate. Lavish rich and ripe plum and berry flavours intermingle with a distinctly firmer spice and oak note. While the polished wood adds backbone, it is well integrated and seamlessly melded with the fruit, making for a sleek, textured and supple mouthful. Elegant, refined and yet so very drinkable. The finish is long and enduring.

Elegant enough to be enjoyed on its own, but also goes well with barbecued red meats and casseroles, venison, beef burgers, pizza and pasta dishes.

variety : Cabernet Sauvignon | 92% Cabernet Sauvignon, 8% Other varieties

winery : Nederburg Wines

winemaker : Zinaschke Steyn

wine of origin : Western Cape

analysis : alc : 13.61 % vol rs : 4.17 g/l pH : 3.5 ta : 6.06 g/l

type : Red **style :** Dry **body :** Full **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 in the Stellenbosch, Paarl and Philadelphia areas. The vines are grown in granite, sandstone 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 23° to 25° Balling, from mid-February until the end of 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 selected oak for a period of 12 to 15 months.



Nederburg Wines

Paarl

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