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Nederburg The Winemasters Edelrood 2023

Subtle violet florality to an appealing dark fruit compote nose. Those same delicious fruitcake flavours are found on the palate, with a dusting of baking spice and underpinned by a warm cedary platform. Lithe, supple and gently rounded, the wine is soft-textured and approachable but balanced and well resolved with a long finish

A good spaghetti bolognaise, lasagne, braised beef short ribs or even pepperoni pizza.



variety : Cabernet Sauvignon | 57% Cabernet Sauvignon, 43% Merlot
winery : Nederburg Wines
winemaker : Zinaschke Steyn
wine of origin : Western Cape
analysis : **alc :** 13.98 % vol **rs :** 4.72 g/l **pH :** 3.42 **ta :** 6.24 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 in the Paarl, Stellenbosch, Swartland, Philadelphia and coastal winegrowing areas. The vines are grown in granite soils with good water-holding capacity, resulting in grapes with a higher natural acidity, adding to the freshness and longevity of the wine. 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 early in the morning in February and March, at 23° to 25° Balling

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. 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 16 months.

Nederburg Wines

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