

## Nederburg The Winemasters Pinotage 2024

Vibrant cherry and blackberry flavours complemented by a touch of sweet oak spice, leading to a juicy, lingering finish.

Generous and versatile, this Pinotage is a delicious match for hearty winter stews, roast duck, ostrich, game casseroles, classic goulash, venison steak, smoked Kassler chops, as well as comforting favourites like pasta, pizza, roast leg of lamb, bobotie, and even chocolate.

**variety** : Pinotage | 88% Pinotage, 12% Other Varieties

**winery** : Nederburg Wines

**winemaker** : Zinaschke Steyn

**wine of origin** : Western Cape

**analysis** : alc : 13.8 % vol rs : 4.45 g/l pH : 3.47 ta : 5.85 g/l

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

**pack** : Bottle **size** : 750ml **closure** : Cork

2026 Global Asia Wine Masters - Gold

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 all over the Western Cape. 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 23oC to 26oC 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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