

Nederburg Edelrood 2001

The careful selection of the two noble varietals and the transfusion of new clone fruit from cooler regions is now producing a modern wine, showing a fresh, aromatic nose and ripe fruit on the palate. The 2001 Edelrood has a young, red colour and complex flavours such as delicious blackcurrent, tobacco leaf and dense mocha. Soft and elegant, the palate is laced with minty ripe fruit and spicy vanilla, result of the increased portion of barrel maturation. Nederburg Edelrood complements oxtail, casseroles, beef, quiches, stragonoff, bobotie, roast venison or even pizza and pasta dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 13.91 % vol rs : 2.62 g/l pH : 3.58 ta : 5.96 g/l so2 : 100 mg/l
fso2 : 48 mg/l

ageing : Dense and well-rounded, our wine can be enjoyed now but has an excellent maturation potential for 10-15 years.

about the harvest: Grapes were hand harvested from cooler-climate regions to promote intensity of flavour.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com