

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



# Baronne

## 2018

**THE RANGE** Smooth, suave and self-assured, Baronne is one of South Africa's most iconic, long-standing and top-selling red blends. The brainchild of legendary Nederburg cellar-master Günter Brözel, this classic wine was launched in 1973. So popular and ubiquitous is Baronne, that for some the name has come to signify red wine itself. After more than 40 years, this noble blend has never changed.

*This Cabernet Sauvignon dominant blend also includes Shiraz.*

**VINEYARDS** The grapes were sourced from vineyards across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.

**WINEMAKING** The grapes were harvested by hand and machine at 24° Balling during February and March. The fruit was crushed and fermented on the skins, with selected yeast strains, in temperature-controlled stainless-steel tanks at 25°C to 28°C. Upon extraction of desired colour and tannins, the wine was drained from the skins, and racked from the lees onto a selection of oak where the wine matured for six months before blending.

**CELLARMASTER** Andrea Freeborough

**WINEMAKER** Samuel Viljoen

**COLOUR** Bright red.

**BOUQUET** Aromas of red berries and cherries, vanilla oak spice and a hint of chocolate.

**PALATE** A rich, medium-bodied wine with ripe plum, prune and dark fruit flavours, and a pleasant tannic structure.

**FOOD SUGGESTIONS** Excellent with heart-warming roast lamb, coq au vin, red meat steak, venison, mature cheeses, pizza and pasta dishes, and beef burgers.



RESIDUAL SUGAR 4,26 g/l  
ALCOHOL 13,42%  
TOTAL ACIDITY 5,81 g/l  
PH 3,68