

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 Lizelle Gerber leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



Nederburg  
SINCE 1791

# The Winemasters

## PINOTAGE 2018

**THE RANGE** *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.*

*This wine is made from Pinotage grapes.*

**VINEYARDS** *The grapes were sourced from vineyards in and around 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 23° to 24,5° Balling from the end of January to mid-February. They were crushed and cool-fermented in temperature-controlled stainless-steel tanks at 25°C to 28°C for approximately two weeks. After malolactic fermentation the wine was matured in contact with selected French and American oak for a period of 12 months.*

**CELLAR-MASTER** *Andrea Freeborough (previous cellar-master)*

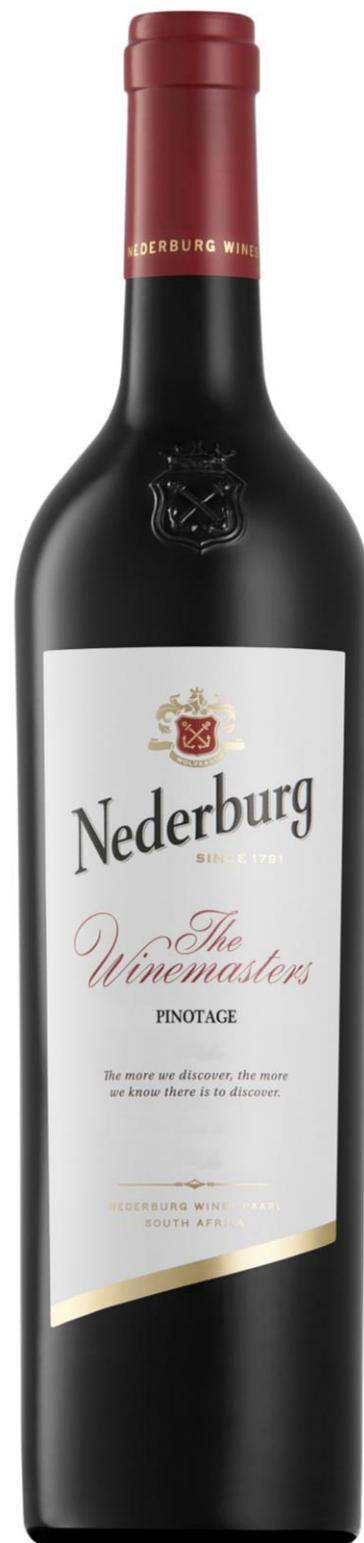
**WINEMAKER** *Samuel Viljoen*

**COLOUR** *Ruby red.*

**BOUQUET** *A bounty of plums, prunes, red fruit flavours and some subtle oak spice.*

**PALATE** *A full mouthfeel with red fruit flavours, soft tannins and a lingering aftertaste.*

**FOOD SUGGESTIONS** *Serve with rich winter stews, roast duck, guinea fowl, quail, ostrich, game casserole, classic goulash, venison steak, smoked Kassler chops, pasta, pizza, roast leg of lamb, bobotie and even chocolate.*



RESIDUAL SUGAR 4,50 g/l  
ALCOHOL 14,09%  
TOTAL ACIDITY 5,65 g/l  
PH 3,57