

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.



The Winemasters

SHIRAZ 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 Shiraz grapes.

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 in temperature-controlled stainless-steel tanks at 25° to 28°C for a period of two weeks. Upon completion of malolactic fermentation, the wine was matured in contact with French oak for a period of 10 months.*

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

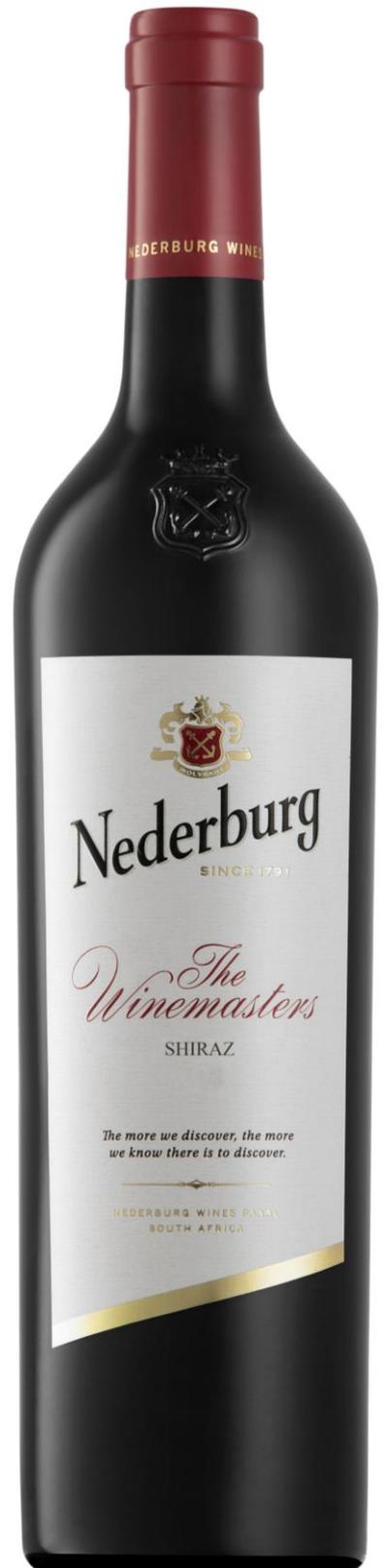
WINEMAKER *Samuel Viljoen*

COLOUR *Dark ruby.*

BOUQUET *Aromas of spicy bacon and dark berries, complemented by white pepper notes.*

PALATE *A rich, full-bodied wine with ripe plum, dark fruit flavours and a good tannic structure. Complex wine with prominent oak spice on the aftertaste.*

FOOD SUGGESTIONS *Great with Mediterranean meat dishes such as spicy lamb, souvlaki or kebabs as well as with traditional roasts, oxtail and barbecued steaks.*



RESIDUAL SUGAR 4,18 g/l
ALCOHOL 13,62%
TOTAL ACIDITY 5,91 g/l
PH 3,46