

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

## PINOT GRIGIO 2019

**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 Pinot Grigio and Colombar grapes.*

**VINEYARDS** *The fruit was 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 at 22° to 23° Balling during February. After crushing, the juice was drained immediately to minimise colour extraction. Following clarification, the free run juice was fermented in stainless-steel tanks at 15°C for a period of three weeks. A certain amount of residual sugar was allowed in this off-dry wine.*

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

**WINEMAKER** *Elmarie Botes*

**COLOUR** *Pale straw with a peach hue.*

**BOUQUET** *An abundance of floral, white peach and pear aromas with hints of citrus and spice.*

**PALATE** *A light-bodied wine with delicate fruit and floral flavours, complimented by a lovely texture and crisp acidity.*

**FOOD SUGGESTIONS** *Serve chilled with light Italian-style dishes, and Asian food made with just a little spice.*

RESIDUAL SUGAR 8,90 g/l

ALCOHOL 12,84%

TOTAL ACIDITY 6,20 g/l

PH 3,28

