

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.



The Winemasters

NOBLE LATE HARVEST 2017

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 a blend of Chenin blanc (48%), Muscat de Frontignan (30%), Grasă de Cotnari (18%) and Rhine Riesling (4%).

VINEYARDS *The grapes were sourced from vineyards in the Durbanville and Paarl areas. The vines, situated some 120m to 160m above sea level and planted between 1984 and 1993, are grown in Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary irrigation.*

WINEMAKING *The Botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 35° to 40° Balling during April. The fruit was destemmed in the cellar prior to pressing, given extended skin contact and then cool-fermented in temperature-controlled stainless-steel tanks at 16°C. The wine did not undergo malolactic fermentation, but rather put through a separator to prevent fermentation from occurring once the desired sugar and alcohol levels had been reached. The wine also did not undergo wood maturation. The wine was blended, stabilised and sterile-filtered before bottling.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Natasha Boks*

COLOUR *Brilliant yellow with a hint of gold.*

BOUQUET *Pineapple, tangerine, apricot and dried peach aromas.*

PALATE *A subtle balance between acid and sugar with dried fruit, pineapple flavours.*

FOOD SUGGESTIONS *Excellent with pâtés, blue cheese, desserts, cakes, pastries and tarts.*



RESIDUAL SUGAR 220,40 g/l
ALCOHOL 10,48%
TOTAL ACIDITY 9,40 g/l
PH 3,25