

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

RIESLING 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 Riesling grapes.

VINEYARDS *The grapes were sourced from vineyards in the Darling and Ceres areas. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, some of the vines received supplementary irrigation from a micro-irrigation system while in other instances, fruit was grown under dryland conditions. Yields averaged around 8,5 tons per hectare.*

WINEMAKING *The grapes were harvested by hand at 21° to 23° Balling in February and March. The fruit was crushed and gently pressed to extract quality juice. Fermentation took place in stainless-steel tanks at 15° to 16°C. The fermenting wine was put through a centrifuge separator once the desired sugar and alcohol levels were reached.*

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

WINEMAKER *Elmarie Botes*

COLOUR *Brilliantly clear, lemon-gold colour.*

BOUQUET *Floral aromas supported by flavours of white peach, orange peel, apricot and subtle spicy notes.*

PALATE *This off-dry wine shows intense stone-fruit aromas on the palate with hints of lime and sweet spice and a lingering finish.*

FOOD SUGGESTIONS *Excellent served as a chilled aperitif or to accompany seafood and dishes that are spicy or served with cream-based sauces. This is an extremely versatile and food-friendly wine.*



RESIDUAL SUGAR 7,13 g/l
ALCOHOL 13,80%
TOTAL ACIDITY 6,12 g/l
PH 3,14