

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 refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



PINOTAGE 2015

THE RANGE 56HUNDRED or 5 600 guilders was the price founder, Philippus Wolvaart paid in 1791 for the farm in Paarl he was to call Nederburg. Bright, fresh, succulent, soft and smooth-drinking, these premium wines are a tribute to him. He had the vision to recognise the wine-growing potential of his land and the optimism to clear an untamed property and establish a flourishing farm that continues to thrive today, more than two centuries later.

This wine is made from Pinotage grapes.

VINEYARDS The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998, the vines are grown in decomposed granite, Kroonstad and Swartland soils. The vineyards are situated on south to south-westerly facing slopes, some 80m to 150m above sea level. Grafted onto nematode-resistant rootstock Richter 99, 110 and 101-114, the vines receive supplementary irrigation from an overhead sprinkler system. Yields averaged between 8 and 10 tons per hectare.

WINEMAKING The grapes were harvested by hand and machine at 24° balling during February and March. They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two weeks at 25°C to 28°C. The wine was matured in contact with French and American oak for four months.

CELLARMASTER Razvan Macici

WINEMAKER Samuel Viljoen

COLOUR Ruby with purple edges.

BOUQUET Ripe plums and prunes with a hint of liquorice and slight oak spice in the background.

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

FOOD SUGGESTIONS Excellent with pasta, pizza, roast leg of lamb, bobotie and even chocolate.

RESIDUAL SUGAR 7,11 g/l
ALCOHOL 14,04%
TOTAL ACIDITY 5,11 g/l
PH 3,76

