

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.



THE BREW MASTER

BORDEAUX-STYLE BLEND 2015

RANGE BACKGROUND The Heritage Heroes is a gourmet collection of handmade, ultra-premium wines, each individually named to honour a personality who has played a role in shaping Nederburg's history and reputation.

The Brew Master is a Bordeaux-style blend that commemorates brew master and tea specialist Johann Graue, who revolutionised winemaking in South Africa with his clonal experiments to isolate top-performing vines for reproduction, as well as his introduction of cold fermentation techniques. The co-owner of a leading brewery in Germany before coming to South Africa, he acquired Nederburg in 1937 and a foundation of excellence which could be followed by his successors. Graue understood long before anyone else, that one had to start with the best raw materials and that excellent wine originated in the vineyard.

This wine is made from a blend of Cabernet Sauvignon (51%), Petit Verdot (33%), Merlot (6%), Cabernet Franc (5%) and Malbec (5%).

VINEYARDS The Cabernet Sauvignon, Petit Verdot Merlot and Malbec grapes were sourced from top, trellised vineyards in Paarl, whilst the Cabernet Franc grapes came from Groenekloof.

WINEMAKING The grapes were vinified separately. After sorting at the cellar, the fruit was fermented on the skins in a combination of submerged cap, roto, open and combi fermenters. Upon reaching the desired colour, the wine was pressed and racked into a combination of first-, second-, and third-fill French oak barrels and matured for 24 months. After maturation the wine was racked, blended and bottled.

COLOUR Dark, intense red.

BOUQUET Concentrated aromas of dark fruit, blackcurrant, mulberry, dark chocolate, mocha, cigar box, and a hint of vanilla spice.

PALATE Full-bodied, classic and complex with juicy dark-fruit flavours, savoury notes and powerful soft ripe tannins that will soften with further bottle maturation. Great integration of wood and fruit.

FOOD SUGGESTIONS Excellent with red meat, casseroles and stews, leg of lamb, roast beef, duck, robust chicken and pasta dishes, hearty soups and mature cheeses.

MATURATION PERIOD 10 to 15 years
RESIDUAL SUGAR 3,04 g/l
ALCOHOL 14,73%
TOTAL ACIDITY 5,88 g/l
PH 3,56



HERITAGE HEROES