

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 Winemasters

## EDELROOD 2015

**RANGE BACKGROUND** Nederburg's premium wines are accommodated in The Winemasters ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made from a blend of Cabernet Sauvignon (64%) and Merlot (36%) grapes.

**VINEYARDS** The grapes were sourced from bush and trellised vineyards in the Paarl, Darling and Stellenbosch areas. Planted between 1990 and 1998, the vines are grown in decomposed granite on south-westerly facing slopes, situated some 50 m to 150 m above sea level. The vines, grafted onto nematode-resistant rootstocks Richter 99 and R110, are grown under dryland conditions while some of the vines received supplementary irrigation by means of an overhead sprinkler system.

**WINEMAKING** The grapes were harvested by hand and machine at 23° to 25° Balling during February and March. The fruit was crushed and fermented on the skins in temperature-controlled stainless steel tanks at 25°C to 28°C for 10 to 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with oak for a period of 12 months.

**CELLARMASTER** Andrea Freeborough

**WINEMAKER** Samuel Viljoen

**COLOUR** Garnet red. .

**BOUQUET** Aromas of dark berries, red fruit and tomato leaf with nuances of red currant.

**PALATE** Soft and juicy with ripe fruit and spicy vanilla flavours and soft tannins.

**FOOD SUGGESTIONS** Delicious with oxtail, casseroles, red meat, game, robust pizza and pasta dishes.



RESIDUAL SUGAR 3,32 g/l  
ALCOHOL 14,74%  
TOTAL ACIDITY 5,67 g/l  
PH 3,58