

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.



PINOT NOIR 2016

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 Pinot noir grapes.

VINEYARDS The grapes were sourced from mature, trellised vineyards situated in the Darling, Philadelphia, Stellenbosch and Elgin areas. In each instance, the vines are grown on cooler slopes specifically selected for Pinot Noir. The diversity of soils, slopes and microclimates all contribute to the complexity and the generous structure of the eventual wine. The vines are grown under dryland conditions and receive supplementary irrigation during the growing season.

WINEMAKING The fruit was sorted and crushed on the skins in a combination of open fermenters and temperature-controlled stainless steel tanks. A few days of cold soaking at low temperatures were allowed before fermentation. The relatively short period of skin fermentation, combined with gentle pump-overs and regular rack and returns at temperatures not exceeding 25°C, ensure that sufficient flavour and colour compounds are extracted, resulting in soft and smooth tannins. The wine was oaked for a period of three months.

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

COLOUR Light red.

BOUQUET Strawberry and cherry fruitiness with subtle hints of oak.

PALATE A soft textured, light and fruity red wine bursting with strawberry and cherry flavours.

FOOD SUGGESTIONS Excellent with duck, seafood, poultry, pizza and pasta dishes, it also matches a variety of mild and creamy cheeses.

RESIDUAL SUGAR 7,00 g/l

ALCOHOL 12,50%

TOTAL ACIDITY 5,35 g/l

PH 3,68

