

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.



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PINOTAGE 2015

THE RANGE *Nederburg is South Africa's most awarded winery with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail.*

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Soft and approachable premium wines inspired by more than two centuries of winemaking begun by Nederburg's founder, who bought his land in Paarl in 1791.

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 23° to 24,5° Balling from the end of January to mid-February. They were crushed and cool-fermented in temperature-controlled stainless steel tanks at 25°C to 28°C for approximately two weeks. After malolactic fermentation the wine was matured in second- and third-fill oak barrels for a period of 8 to 12 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 spices in the background.*

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

FOOD SUGGESTIONS *Excellent served 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

