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.

Nederburg
SINCE 1791

The Winemasters

NOBLE LATE HARVEST 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.*

VINEYARDS *The grapes were sourced from vineyards in the Durbanville and Paarl areas. The vines, situated some 120 m to 160 m above sea level and planted between 1984 and 1993, are grown in Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary irrigation.*

WINEMAKING *The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 35º to 40º Balling during May. The fruit was destemmed in the cellar prior to pressing and then cool-fermented in temperature-controlled stainless steel tanks at 16°C for a period of six weeks. The wine did not undergo malolactic fermentation, but rather put through a separator to prevent fermentation from occurring once the desired sugar level had been reached. The wine also did not undergo wood maturation. The wine was blended, stabilised and sterile-filtered before bottling.*

CELLARMASTER *Razvan Macici*

WINEMAKER *Natasha Boks*

COLOUR *Brilliant yellow with hints of gold.*

BOUQUET *Honey, tangerine, apricot and dried peach.*

PALATE *A subtle balance between acid and sugar with dried fruit and vanilla spice notes.*

FOOD SUGGESTIONS *Excellent with pâtés, blue cheese, desserts, cakes, pastries and tarts.*

RESIDUAL SUGAR 275g/l
ALCOHOL 10,31 %
TOTAL ACIDITY 10,31 g/l
PH 3,14