

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

RIESLING 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 Paarl, Stellenbosch and Durbanville. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, some of the vines received supplementary irrigation from a micro-irrigation system while in other instances, fruit was grown under dryland conditions. Yields averaged around 8,5 tons per hectare.*

WINEMAKING *The grapes were harvested by hand at 21° to 22° Balling in March. The fruit was crushed gently pressed to extract excellent quality juice. After clarification the juice was put into three different temperate-controlled stainless steel tanks and fermented with different yeasts at 15°C for three weeks.*

CELLARMASTER *Razvan Macici*

WINEMAKER *Natasha Boks*

COLOUR *Brilliant green with a lime tinge.*

BOUQUET *Floral and fruity with pineapple and spicy notes.*

PALATE *Off-dry, crisp and fresh with hints of pineapple and lime flavours and a lively finish.*

FOOD SUGGESTIONS *Excellent served as a chilled aperitif or to accompany seafood and dishes that are spicy or served with cream-based sauces. This is an extremely versatile and food-friendly wine.*

RESIDUAL SUGAR 7,10g/l
ALCOHOL 13,48%
TOTAL ACIDITY 7,24g/l
PH 2,97

