

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.



MERLOT 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 Merlot 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 soils on south-westerly facing slopes 50m to 150m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99 and R110, are grown under dryland conditions and receive 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 cool-fermented on the skins in temperature-controlled stainless steel tanks at 25°C to 28°C for 10 to 14 days. The wine was matured in contact with French and American oak for a period of three months.

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

COLOUR Dark ruby red.

BOUQUET Aromas of soft, rich fruit such as strawberry and red currant with subtle vanilla oak in the background.

PALATE A medium-bodied wine with attractive up-front fruit flavours and a soft, silky texture

FOOD SUGGESTIONS Excellent with oxtail, casseroles, red meat, game, pizza and pasta dishes.

RESIDUAL SUGAR 6,78 g/l

ALCOHOL 13,88%

TOTAL ACIDITY 5,89 g/l

PH 3,53

