



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

DOUBLE BARREL RESERVE

Nederburg Double Barrel Reserve | 2023

THE RANGE:

A silky-smooth Bordeaux-style red blend of skilfully selected noble varieties, led by Cabernet Sauvignon. Classically styled, full-bodied and food-friendly, each component of this velvety blend is first aged independently in oak before blending. After blending, a portion of the wine is returned to barrel for a final phase of aging to add elegant layers of complexity and give the wine a smooth taste and pleasant finish.

VINEYARDS:

The Cabernet Sauvignon fruit were sourced from top-performing vineyards situated in Paarl, Philadelphia, Stellenbosch and the Swartland, while the Merlot came from Stellenbosch, the Cabernet Franc and Malbec from Philadelphia, and the Petit Verdot from Paarl. The different microclimates and soil types associated with each vineyard add to the complexity of the eventual wine.

WINEMAKING:

Grapes were harvested at 23° to 25° Balling, from mid-February until the end of March. On arrival at the cellar, the different grape varieties were individually handled and vinified. In each instance, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless steel tanks at 25° to 28°C, for around 14 days. Upon extraction of desired colour and tannins, the various wines were drained from the skins, pressed and raked to a selection of mainly new French oak. A portion of each component was aged in French oak barrels for 14 months after which it was raked and blended, and then returned to barrel for a period of 3 months, for added fullness/roundness. All components of the blend were then expertly combined to create a supremely well-balanced wine.

WINE OF ORIGIN: Western Cape

WINEMAKER: Zinaschke Steyn

VARIETIES Cabernet Sauvignon (49%), Merlot (20%), Cabernet Franc (18%), Petit Verdot (3%), Malbec (3%)

TASTING NOTE: Think about meeting someone for the first time - and they shake your hand a little too firmly. That's what this wine is like when it hits the tastebuds: bold, forthright with a solid muscular squeeze. Nothing is overplayed though, because there is more than enough rich, ripe, succulent fruit to counteract that power and structure from its oak. Blueberry, blackberry, juicy cherries and then dried herbs, cocoa darkness and vibrant spice - all balance out the tannin and firm frame. Long and rewarding, it'll do for a Tuesday night casual supper or a more serious dinner.

FOOD SUGGESTIONS: Pork neck steaks in a mustard and cumin-studded creamy sauce (a la Jenny Morris!) or a Middle-Eastern lamb tagine.

RESIDUAL SUGAR: 1.79 g/l **ALCOHOL:** 13.57 %

TOTAL ACIDITY: 6.28 g/l (Tartaric) **PH:** 3.43

