



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.

## THE WINEMASTERS

### Nederburg The Winemasters Cabernet Sauvignon | 2022

#### THE RANGE:

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

#### VINEYARDS:

The grapes were sourced from top-performing vineyards situated in the Groenekloof, Stellenbosch, Philadelphia and Paarl wine-growing areas. The vines are grown in granite, sandstone and shale soils, resulting in grapes with a higher natural acidity and resulting freshness. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to a well-balanced acidity, in turn contributing to better tannin structure and fruit expression as well as deeper colour intensity.

#### WINEMAKING:

The grapes were harvested at 23° to 25° Balling, from mid-February until the end of March. On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28° C, for 14 days. Upon completion of malolactic fermentation, the wine was matured in contact with selected oak for a period of 12 to 15 months.

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**WINE OF ORIGIN:** Western Cape

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**WINEMAKER:** Zinaschke Steyn

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**VARIETIES** Cabernet Sauvignon (88%), Other varieties (12%)

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**TASTING NOTE:** Some might say it's "smashable", others would call it classy and elegant, sophisticated and suave – but with a little twinkle in its proverbial eye. It is simply a wine that easily accommodates light-hearted fun and good times but which is equally comfortable and appropriate for a more serious occasion. Typical festive fruitcake flavours, baking spice, cherry tobacco, light sheen of polished oak with a velvety mouthfeel and a lingering aftertaste. Utterly delicious and everything you'd expect from a Cab.

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**FOOD SUGGESTIONS:** Lamb chops – whether served as a rack of lamb or grilled over an open flame.

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**RESIDUAL SUGAR:** 4.2 g/l      **ALCOHOL:** 13.81 %

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**TOTAL ACIDITY:** 5.98 g/l (Tartaric)      **PH:** 3.63

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