



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.

## BARONNE

### Nederburg Baronne | 2023

#### THE RANGE:

Smooth, suave and self-assured, Baronne is one of South Africa's most iconic, long-standing and top-selling red blends. The brainchild of legendary Nederburg cellar-master Günter Brözel, this classic wine was launched in 1973. So popular and ubiquitous is Baronne, that for some the name has come to signify red wine itself. After more than 50 years, this noble blend has never changed.

#### VINEYARDS:

The grapes for this wine were sourced from top-performing vineyards situated across the wine-growing areas of the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.

#### WINEMAKING:

The grapes were harvested at 24° Balling during February and March. The fruit was crushed and fermented on the skins, with selected yeast strains, in temperature-controlled stainless-steel tanks at 25°C to 28°C. Upon extraction of desired colour and tannins, the wine was drained from the skins, and racked from the lees onto a selection of oak where the wine matured for approximately six months before blending.

**WINE OF ORIGIN:** Western Cape

**WINEMAKER:** Zinaschke Steyn

**VARIETIES** Cabernet Sauvignon (52%), Shiraz (40%), Other varieties (8%)

**TASTING NOTE:** Pleasingly familiar easy charm and appeal of rich, dark berry fruit and spice on this Cabernet Sauvignon and Shiraz blend. Cohesive and rewarding with everything where it should be. Ripe and rounded fruitiness, juicy from lively acidity, well framed and structured by tannin and with a length of flavour that keeps going. A great advert for an enjoyable everyday red.

**FOOD SUGGESTIONS:** A wine that would be at home with everything from a hamburger or casual kebab to a rich, tomato and aubergine bake.

**RESIDUAL SUGAR:** 4.44 g/l      **ALCOHOL:** 13.76 %

**TOTAL ACIDITY:** 5.7 g/l (Tartaric)      **PH:** 3.64

