



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 | 2023

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 Stellenbosch, Paarl and Philadelphia 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.

WINE OF ORIGIN:	Stellenbosch, Paarl and Philadelphia		
WINEMAKER:	Zinaschke Steyn		
VARIETIES	Cabernet Sauvignon (92%), Other varieties (8%)		
TASTING NOTE:	Typical rich Christmas fruit cake, tea leaf and tomato plant with a light sprinkle of cinnamon and clove on the nose and palate. Lavish rich and ripe plum and berry flavours intermingle with a distinctly firmer spice and oak note. While the polished wood adds backbone, it is well integrated and seamlessly melded with the fruit, making for a sleek, textured and supple mouthful. Elegant, refined and yet so very drinkable. The finish is long and enduring.		
FOOD SUGGESTIONS:	Elegant enough to be enjoyed on its own, but also goes well with barbecued red meats and casseroles, venison, beef burgers, pizza and pasta dishes.		
RESIDUAL SUGAR:	4.17 g/l	ALCOHOL:	13.61 %
TOTAL ACIDITY:	6.06 g/l (Tartaric)	PH:	3.5

