



Nederburg in Paarl 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 richly fruited with bold flavours and classic structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled winemakers who work closely under her direction.

THE WINEMASTERS

Nederburg The Winemasters Noble Late Harvest | 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. This wine is made from Muscat de Frontignan (45%), Chenin blanc (45%) and Graca de Cotnari (10%).

VINEYARDS:

The Muscat de Frontignan grapes were sourced from vineyards in the Simondium area, planted in 2011, while the Chenin blanc and Graca de Cotnari fruit came from vines located on the Nederburg farm in Paarl, planted in 2012 and 2008, respectively. The vines are grafted onto nematode-resistant rootstock Richter 99, and received supplementary irrigation.

WINEMAKING:

The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 30° to 42° Balling during April. The grapes were sorted by hand by the entire winemaking team to ensure only the best grapes are used. The fruit went straight into the press without destemming. A light pressing was done to release the juice from the healthy green grapes, then pumped back over the grapes and the raisins in the press. It was then soaked overnight to allow all the raisins to open up and release those intensely concentrated flavours, and then fermented in temperature controlled stainless-steel tanks at 16°C. Daily tasting was done to monitor fermentation and approximately halfway through, the proverbial sweet spot between the remaining sugar level, alcohol level and acidity was reached. Next, the tanks were chilled down to -4°C to stop fermentation. The wine was then put through a separator to spin out the yeast and prevent further fermentation. Blending of the different components followed, followed by stabilisation and sterile-filtering and bottling. The wine also did not undergo wood maturation.

WINEMAKER: Pieter Badenhurst and Jamie Williams

VARIETY / VARIETIES: Muscat de Frontignan (45%), Chenin Blanc (45%), Grasă de Cotnari (10%)

COLOUR: Vividly yellow with hints of gold.

BOUQUET: Abundant aromas of honey, apricot with some orange marmalade notes and a touch of ripe sweet melon.

PALATE: Rich apricot and peaches with a slight nuttiness, bright acid lift and an orange marmalade tang to counteract the sweetness.

FOOD SUGGESTIONS: Excellent with pâtés, blue cheese, desserts, cakes, pastries and tarts.

RESIDUAL SUGAR: 168 g/l **ALCOHOL:** 11.12 %

TOTAL ACIDITY: 7.68 g/l (Tartaric) **PH:** 3.75

