



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 Noble Late Harvest | 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:

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#### 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 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 were 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 clarified to prevent further fermentation. Blending of the different components followed, followed by stabilisation, sterile-filtering and bottling.

**WINEMAKER:** Pieter Badenhorst and Jamie Williams

**VARIETY / VARIETIES:** Muscat de Frontignan (65%), Chenin Blanc (23%), Weißer Riesling (12%)

**TASTING NOTE:** A study in contrasts, the wine is tangy, fresh and lively but also broad, richly sweet, and complex. A cornucopia of flavours range from apricot, mango, sundried pineapple and even sweetcorn to piquant lime and citrus; marmalade and praline – and with powerful sweetness comes a lighter, delicate floral nuance offset by lively acid freshness. Seductive and sophisticated, it nonetheless remains poised, lively, and leaves a lingering farewell but remains clean and dry while doing so.

**FOOD SUGGESTIONS:** The obvious – and well-known for good reason – match is with chicken liver paté or parfait. Similarly, a duck liver paté topped by a jelly made with the Noble Late Harvest, served with melba toast would be superb. But then there is also simple buttery corn on the cob, a light soufflé made with sweetcorn and cheese or Malay spiced chicken sosaties, skewered with dried apricot or fresh nectarine chunks. It must also be said that a classic apple tarte tatin with crisp puff pastry is hard to beat!

**RESIDUAL SUGAR:** 193 g/l      **ALCOHOL:** 8.73 %

**TOTAL ACIDITY:** 8.09 g/l (Tartaric)      **PH:** 3.30

