

FOUNDATION

Our Winemaster's taste you can trust.



Pinotage 2012

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The Paarl winery has earned five-star ratings for three wines in the 2012 edition of Platter's South African Wine Guide. Three five-star ratings is the highest number achieved by any producer in the new edition of the guide and Nederburg shares this distinction with two other wineries. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. The winery brought home six gold and six best-in-class ratings from the 2011 International Wine & Spirit Competition (IWSC) in London and won two double gold and nine gold medals at the 2011 Veritas Awards, South Africa's National Wine Show. Nederburg was also awarded three trophies at the 2012 Decanter World Wine Awards. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Wim Truter, who makes the whites.

This wine is made entirely from Pinotage grapes.

Foundation Collection: Our starting point is that fine wines are born in the vineyards. Superior vines, well sited and nurtured to coax the best from them, create the foundation for wines of distinction. Made for everyday enjoyment, they deliver a clear and accessible pleasure of fruit and flavour, backed by more than two centuries of skill, tradition and heritage.

Vineyards: The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998, the vines are grown in decomposed granite, Kroonstad and Swartland soils. The vineyards are situated on south to south-westerly facing slopes, some 80m to 150m above sea level. Grafted onto nematode-resistant rootstock Richter 99, 110 and 101-114, the vines receive supplementary irrigation from an overhead sprinkler system. Yields averaged between 8 and 10 tons per hectare.

Winemaking: The grapes were harvested by hand and machine at 23° to 24,5° Balling from the end of January to mid-February. They were crushed and cool-fermented in temperature-controlled stainless steel tanks at 25°C to 28°C for approximately two weeks. After malolactic fermentation the wine was matured in second- and third-fill oak barrels for a period of 8 to 12 months.

Cellarmaster

Razvan Macici

Winemaker

Wilhelm Pienaar

Colour

Ruby with purple edges

Bouquet: Ripe plums and prunes with a hint of liquorice and slight oak spices in the background.

Palate: A full mouthfeel with rich fruit flavours, soft tannins and a lingering aftertaste.

Food suggestions: Excellent served with pasta, pizza, roast leg of lamb, bobotie and even chocolate.

Analysis

Residual sugar: 4,50 grams/litre

Alcohol: 13,96% by volume

Total Acidity: 5,70 grams/litre

pH: 3,49



Beirute de mignon. Jantar no Restaurante Barakiah em 17/12/2013, com a Turma da Praia.