



## 2007 EDELROOD

### Background

Nederburg is South Africa's leading and most decorated winery, winner of more international and domestic awards than any other in South Africa.

As Distell's biggest wine brand, Nederburg is exported to key global markets in the UK, Europe and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand is the result of an extensive infrastructure that includes ongoing viticultural research and the implementation of pioneering vineyard practices; sourcing of top quality grapes, a major investment in cellar facilities and an international marketing and distribution network.

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

With their hallmark of finesse and fruit, Nederburg wines are made for people with an appetite for discovery.

### The Winemaster's Reserve Collection

Nederburg's core super-premium wines are accommodated in The Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classic wines treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made from a blend of Cabernet Sauvignon (63%) and Merlot (37%).

### The vineyards (viticulturist: Dricus Heyns)

The grapes were sourced from bush vines and trellised vineyards in Paarl, Darling and Stellenbosch. Planted between 1990 and 1998 the vines grow on south-westerly slopes situated at between 50 m and 150 m above sea level, in soils originating from decomposed granite. The vines, grafted onto nematode resistant rootstock Richter 99, and R110, are grown under dryland conditions and receive supplementary irrigation by means of an overhead sprinkler system.

### The winemaking (winemaker: Wim Truter)

The grapes were harvested by hand and machine at between 23° and 25° Balling during February and March. The grapes were fermented on the skins at between 25° and 28° C for 10 to 14 days in stainless steel tanks.

Upon completion of malolactic fermentation the wine was matured in a combination of new, second and third-fill barrels for a period of 8 to 12 months.

<b>Winemaker</b> Wim Truter	<b>Palate</b> Soft and juicy, laced with ripe fruit, spicy vanilla and soft tannins.	<b>Alcohol</b> 14,02%
<b>Colour</b> Ruby red	<b>Food suggestions</b> The winemaker suggests serving this wine with oxtail, casseroles, red meat, game, pizza and pasta.	<b>Residual sugar</b> 3,2 grams/litre
<b>Bouquet</b> Ripe strawberries and cherries with mocha and vanilla in the background.		<b>pH</b> 3,5
		<b>Acidity</b> 5,9 grams/litre

### Maturation:

Ready to drink now, but with further cellaring the wine will gain in complexity and character for the next 10 to 15 years.

Mix de castanhas, lombinho defumado e broa integral. Jantar em 26/04/2010.